



INSTRUCTIONS AND WARRANTY



MODEL NO. GR64G

GEORGE FOREMAN ENTERTAINING GRILL AND GRIDDLE

Congratulations on purchasing our George Foreman Entertaining Grill and Griddle. Each unit is manufactured to ensure safety and reliability. Before using this appliance for the first time, please read the instruction manual carefully and keep it for future reference.

FEATURES OF THE GEORGE FOREMAN ENTERTAINING GRILL AND GRIDDLE

The George Foreman Grill and Griddle creates rapid, healthier food, bursting with flavour. The Grill and Griddle's innovative design will take 10 portions which is ideal for cooking for family and friends. The griller plates are curved to allow fat and grease to quickly drain away and collect in the drip tray. A useful floating hinge has also been added to cope with the even cooking of thicker portions of food. We have even added a special quality non-stick Teflon coating to the grill and griddle plates for non-stick cooking and easy cleaning.

- Great for entertaining, breakfast and preparing full meals in one go!
- 68 sq-inch grilling surface cooks up to 4 portions at once
- Grill surface ideal for chicken & Tofu, Salmon, Steaks, Panini's, Vegetables and Frozen Foods
- 95 sq-inch griddle surface cooks up to 6 portions at once
- Griddle surface ideal for pancakes, eggs, tomatoes, bacon, mushrooms, hash browns, etc.
- Dual independent temperature controls and temperature-ready indicator lights for more precise cooking
- The grill and griddle are independent - use each one on its own, or at the same time
- 3 variable temperature control settings, up to 210°C, allow you to sear or brown for more precise cooking

RAPID

- Three times faster than conventional methods
- Powerful 2180W – great tasting healthier food in minutes
- Cooks a variety of food at the same time

VERSATILE

- Cooks from fresh or frozen
- 1 inch high floating hinge design for thicker food or cuts

EASY

- Power-on light

- Includes removable drip tray and specially designed cleaning tool
- With easy grip cool touch handle and non-slip feet

HEALTHY

- Curved grill channels unwanted fat and grease into the removable drip tray
- Seals in natural juices and flavours
- Cooks fish, vegetables and meat
- For domestic use only

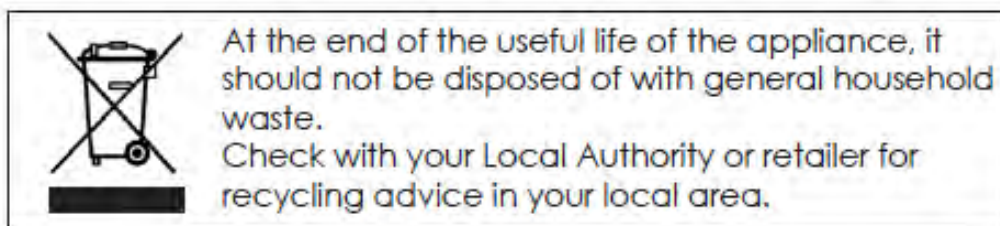
IMPORTANT SAFEGUARDS

When using any electrical appliance, basic safety precautions should always be followed including the following:

1. Please read the instructions carefully before using any appliance.
2. Always ensure that the voltage on the rating label corresponds to the mains voltage in your home.
3. Incorrect operation and improper use can damage the appliance and cause injury to the user.
4. The appliance is intended for household use only. Commercial use invalids the warranty and the supplier cannot be held responsible for injury or damage caused when using the appliance for any other purpose than that intended.
5. Avoid any contact with moving parts.
6. Close supervision is required when any appliance is used near or by children or invalids.
7. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety
8. Check the power cord and plug regularly for any damage. If the cord or the plug is damaged, it must be replaced by the manufacturer or a qualified person in order to avoid an electrical hazard.
9. Do not use the appliance if it has been dropped or damaged in any way. In case of damage, take the unit in for examination and/or repair by an authorised service agent.
10. To reduce the risk of electric shock, do not immerse or expose the griller body, plug or the power cord to water or any other liquid.
11. Never immerse the griller body in water or any other liquid for cleaning purposes.

12. If liquid should accidentally enter the switch mechanism or spill into the body, unplug the power cord immediately. Important: Prior to reconnecting to the power supply, the product should be inspected by a qualified technician.
13. Remove the plug from the socket by gripping the plug. Do not pull on the cord to disconnect the appliance from the mains. Always unplug the unit when not in use, before cleaning or when adding or removing parts.
14. The use of accessory attachments that are not recommended or supplied by the manufacturer may result in injuries, fire or electric shock.
15. A short cord is provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord.
16. Do not let the cord hang over the edge of a table or counter. Ensure that the cord is not in a position where it can be pulled on inadvertently.
17. Do not allow the cord to touch hot surfaces and do not place on or near a hot gas or electric burner or in a heated oven.
18. Do not use the appliance on a gas or electric cooking top or over or near an open flame.
19. Use of an extension cord with this appliance is not recommended. However, if it is necessary to use an extension lead, ensure that the lead is suited to the power consumption of the appliance to avoid overheating of the extension cord, appliance or plug point. Do not place the extension cord in a position where it can be pulled on by children or animals or tripped over.
20. This appliance is not suitable for outdoor use. Do not use this appliance for anything other than its intended use.
21. DO NOT carry the appliance by the power cord.
22. Don't wrap food in plastic film, or polythene bags. You'll damage the grill and you may cause a fire hazard.
23. This appliance must not be operated by an external timer or remote control system.
24. Some parts aren't as hot as others, but they're all hot. Don't touch – use oven gloves or a folded towel.
25. The grill and griddle are independent, but the laws of physics still apply. Heat will flow from one to the other, so they'll both be hot.
26. Always exercise caution when moving the appliance as it may have hot oil on the surface of the cooking plate.
27. Always use non-stick utensils on the surface, metal utensils can damage the premium non-stick surface.

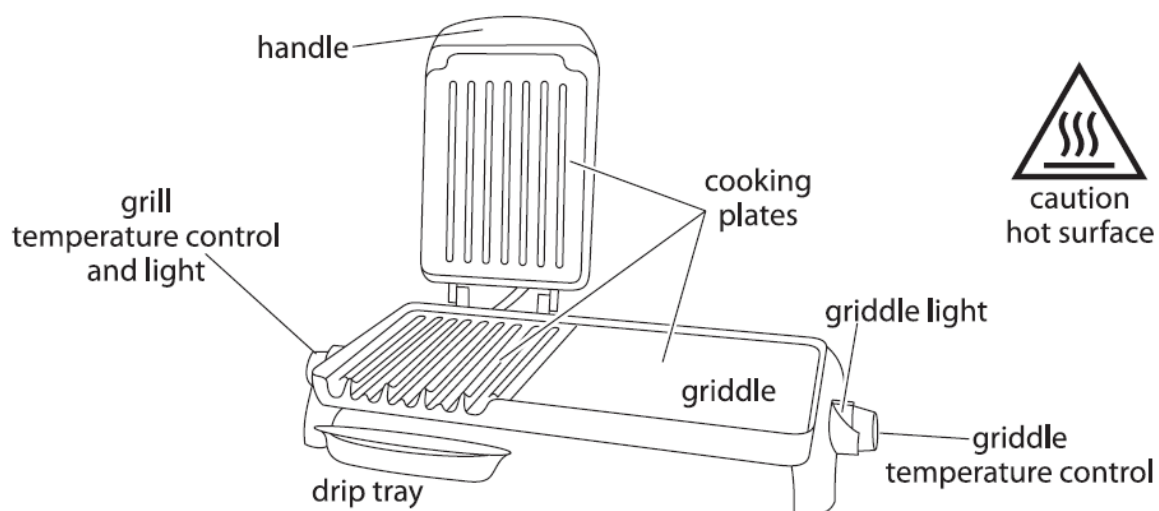
28. Always exercise caution when using this appliance as it generates heat. Take the proper precautions to prevent the risk of burns, fires or other injury to persons or damage to property.
29. Always cook meat, poultry, sausages, burgers etc., until the juices run clear and cook fish until the flesh becomes opaque throughout.
30. Always unplug this unit when not in use or before moving or cleaning. Let it cool fully before cleaning or storing.
31. Never use this appliance below curtains or other combustible materials.
32. Never touch hot surfaces, this may result in injury, always use the handles.
33. Never clean with metal scouring pads. Pieces can break off the pad and potentially short electrical parts; this may cause an electric shock.
34. Always use oven gloves when handling. This appliance is hot during operation and remains hot for some time after switching off.
35. Always use the appliance with the drip tray in place, this will catch any grease from the cooking food.
36. Never place anything other than food on top of the appliance while it is operating or while it is hot.
37. To prevent plasticisers from migrating from the finish of the counter top or table top or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the countertop or table top. Failure to do so may cause the finish to darken; permanent blemishes may occur or stains can appear.
38. Always operate the appliance on a smooth, even, stable surface. Do not place the unit on a hot surface.
39. Ensure that the switch is in the "Off" position after each use.
40. The manufacturer does not accept responsibility for any damage or injury caused by improper or incorrect use, or for repairs carried out by unauthorized personnel.
41. In case of technical problems, switch off the machine and do not attempt to repair it yourself. Return the appliance to an authorised service facility for examination, adjustment or repair. Always insist on the use of original spare parts. Failure to comply with the above mentioned pre-cautions and instructions, could affect the safe operation of this machine.
42. This product should be used for FOOD PREPARATION ONLY.



INCLUDED IN THE BOX

- George Foreman Entertaining Grill and Griddle
- Removable Drip Tray
- Spatula
- Instruction Manual

PARTS DIAGRAM



SPECIFICATIONS

Model	Voltage	Power
GR64G	230V~50-60Hz	1830-2180W

BEFORE FIRST USE

- Carefully unpack the product making sure you keep all the packing material until all the parts of the product have been found and the product has been used. We recommend keeping all the packing material in a safe place in case at any time you wish to re-pack the product for shipping purposes.
- Place the appliance on a level and stable work surface.
- Wipe the grill and griddle with a damp cloth to remove any manufacturing dust, and then dry.
- Wipe outer surfaces with a damp, soft cloth or sponge and dry thoroughly.
- Insert the drip tray underneath the lower curved grilling plate.
- Condition the cooking plates; pour a teaspoon of vegetable oil onto a piece of absorbent kitchen towel. Spread onto the non-stick griddle surface. Wipe off any excess oil.

OPERATING INSTRUCTIONS

Grill or Griddle?

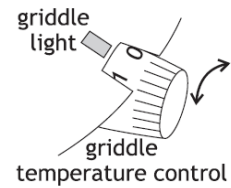
1. The grill and griddle are independent. You may use each one on its own, or both of them together. Each has its own temperature control and light.
2. Each temperature control is marked 0 (off) to 3 (max).
3. Each light will glow while its element heats up, turn off when it reaches the correct temperature, then cycle on and off with the thermostat.

Preparation

4. Place the grill and griddle on a level, stable, heat resistant surface. Leave enough space between the back of the appliance and wall to allow heat to flow without damage to cabinets and walls.
5. Wipe the surface of the plates with cooking oil or a little butter and close the lid. Don't use low fat spread – it may burn on to the grill.
6. Put the plug into the power socket, ensuring the power cord does not rest against the grill or get trapped or pinched in the plates.
7. Centre the drip tray under the front of the grill, so it catches any run-off grease and fat.

Using the Griddle

8. Use the griddle for eggs, tomatoes, mushrooms, or other delicate foods that might be crushed or flattened if used in the grill.
9. Turn the control to the setting you want, wait till the light goes off, then start cooking.
10. Lay the food on the cooking plate with a spatula or tongs, not fingers.
11. The griddle only cooks one side of the food at a time, so it's slower than the grill, and you'll have to turn the food to cook it on both sides.



Using the Grill

12. Turn the control to the setting you want, wait till the light goes off, then start cooking.
13. Lay the food on the bottom cooking plate with a spatula or tongs, not fingers.
14. Close the grill. The hinge is articulated to cope with thick or oddly shaped foods.
15. The cooking plates should be roughly parallel, to avoid uneven cooking.

Check

16. Check that the food is thoroughly cooked, make sure any juices run clear. If you are in doubt then leave it for a little longer or use a temperature probe to be sure.
17. Use only silicone or heat resistant plastic tongs or wooden utensils to remove food from the grill.

Finished?

18. Unplug the grill (switch the socket off first, if it's switchable).
19. Put on the oven glove, empty the drip tray into a heatproof bowl then give it a wipe with kitchen paper and put it under the front of the grill.

HINTS AND TIPS FOR GRILLING

- Meat, fish and vegetables should be coated with a light spray of oil before being placed on the grill; this will prevent the food from sticking to the grill plates.
- It is not recommended to use low fat cooking spray on the grill plates; as the additives that are present may build up on the surface of the cooking plates and reduce their efficiency.

- To prevent heat loss and for even cooking, do not open the lid frequently.
- For best results, do not overload the grill.
- For best results try to have food similar in size and thickness, this results in more even cooking.
- Use boneless meat, fish and poultry for more even cooking and browning.
- Remember that since the grill is cooking from both sides, cooking time will typically be shorter than expected. Watch carefully to avoid overcooking.
- For even more flavour, add dry seasonings or marinade foods before grilling.
- For great griddle marks on your meat, make sure the temperature is on the highest setting, allow the grill to heat up. Brush the meat with a layer of oil and place on the grill. Press the handle down with light pressure and you will hear a sear, turn the temperature down to continue cooking the food thoroughly.

How do you like your meat cooked?

Rare -	The flesh to the meat will spring back when pressed with a finger, it will generally feel quite spongy with lots of give.
Medium -	The flesh will spring back less, but will still have some give to it.
Well done -	The flesh will have no spring back at all, it will be very firm to the touch.
Chicken -	Remember the juices from chicken should run completely clear when pierced with a skewer or knife, if in doubt continue cooking for longer.
Fish -	The flesh will turn from translucent to opaque when it is cooked, take a look at the fish as it cooks very quickly and will dry out if overcooked.

Marinating

Marinated food is more flavoursome and can actually tenderise meat and poultry.

There are two types of marinades:

Dry rubs – These normally consist of spices, herbs and seasonings. This is mixed together and rubbed over the meat, this sticks really well to the meat, but should be brushed with oil before grilling to add moisture to the food.

Wet marinade – This normally contains an acid based liquid, this can be in the form of wine, vinegar, citrus juice or yogurt, this works by tenderising the meat making it more succulent, it can be mixed with herbs, spices and oil for added flavouring.

Flavours that work well together

Chicken -	Garlic, ginger, sage, lemon, lime, black pepper, thyme, jerk, Cajun, Tandoori spices.
Beef -	Beer, red wine, black pepper, mustard, horseradish, chilli.
Pork -	Chinese 5 spice, honey, sage, rosemary, thyme, garlic, mustard.
Lamb -	Rosemary, garlic, lemon, oregano, red wine, cumin, coriander, chilli.
Fish -	Thai infused flavours, lime, coriander, cumin, lemon, teriyaki, dill, honey.
Mixed Vegetables - (Onion, peppers, courgettes)	Rosemary, garlic, thyme, basil.

Recipe ideas

Garlic and Herbs:

Slice 2 cloves of garlic, pour over some olive oil and sprinkle with your favourite herbs, thyme and rosemary are a good choice.

Chilli and Garlic:

Slice 2 cloves of garlic, pour over some olive oil and add a pinch of dried chilli flakes.

Herby flavour:

Add dried bay leaves, these will add a subtle flavour; they will start to heat and release their fragrance.

Thai flavours:

Add coconut milk, sliced lemongrass and crushed kaffir lime leaves to impart a Thai fragrance.

Oriental:

Add sliced ginger, rice wine and soy sauce.

Grilling Times and Food Safety

Use these times purely as a guide. They're for fresh or fully defrosted food grilled at 3.

When cooking frozen foods, add 2-3 minutes for seafood and 3-6 minutes for meat and poultry, depending on the thickness and density of the food.

Check food is cooked through before serving. If in doubt, cook it a bit more. Cook meat, poultry and any derivatives (mince, burgers, etc.) till the juices run clear. Cook fish till the flesh is opaque throughout. When cooking pre-packed foods, follow any guidelines on the package or label.

Type	Item	Mins	Type	Item	Mins
Beef	fillet	5-7	Fruit	apple, halve/slice	6-8
	loin steak	7-8		bananas, slice lengthwise	3-4
	burger, 50g	5-6		nectarines, halve/slice	3-5
	burger, 100g	7-8		peaches, halve/slice	3-5
	burger, 200g	8-9		pineapple, slice	3-7
	kebabs, 25mm cube	7-8	Seafood	halibut steak, 12-25mm	6-8
	round steak	5-7		kebabs, 25mm cube	4-6
	sausages (thin)	5-6		prawn	1-2
	sausages (thick)	7-8		red snapper fillet	3-5
	sirloin	7-9		salmon fillet	3-4
	T-Bone	8-9		salmon steak, 12-25mm	6-8
Lamb	kebabs, 25mm cube	7-8		scallops	4-6
	minced	6-7		sea bass fillet	3-5
	loin chops	4-6		swordfish steak, 12-25mm	6-9
Sandwiches	cheese	2-3		tuna steak, 12-25mm	6-8
	ham (cooked)	5-6	Pork	chops, 12mm	5-6
	roast beef (cooked)	6-7		gammon steak	5-6
	sausage (cooked)	6-7		kebabs, 25mm cube	7-8
	turkey (cooked)	6-7		minced	7-8
Snacks	calzone	8-9		sausages (thin)	5-6
	hot dogs	2-3		sausages (thick)	7-8

	quesadillas	2-3		tenderloin, 12mm	4-6
	tacos, meat filling	6-8	Vegetables	asparagus	3-4
Chicken/ Turkey	chicken breast pieces	5-7		carrots, sliced	5-7
	burger, 50g, fresh	4		aubergine, slice/cube	8-9
	burger, 50g, frozen	5		onions, thin slice	5-6
	burger, 100g, fresh	5		peppers, thin slice	6-8
	burger, 100g, frozen	6		peppers, grill then skin whole	2-3
	kebabs, 25mm cube	7-8		peppers brushed with oil	8
	thighs (chicken)	5-7		potatoes, slice/cube	7-9
	minced	7-8		squash, slice/cube	6-8
	turkey breast, thin sliced	3-4			

A FEW RECIPES TO GET YOU STARTED

- ✓ Preheat the grill before cooking.
- ✓ When times are shown as a range (e.g. 5-7 minutes), we suggest you cook for the minimum time, then start checking the food for readiness.

Smoked Paprika Pork Loin Steaks

These smokey pork steaks and apple and fennel coleslaw really do make a great combination.

Ingredients (Serves 6)

6 pork loin chops, about 250g each

1 1/2 tsp. sweet paprika

2 tsp. mild chilli powder

Sea salt and freshly ground black pepper

2 tbsp dark muscovado sugar

4 tbsp olive oil

4-5 star anise or 1 tsp. cloves, crushed

2 cinnamon sticks, lightly crushed

4 sprigs of rosemary

For the apple and fennel coleslaw:

2 medium fennel bulbs
1 red-skinned apple
Squeeze of lemon juice

1 small red or green cabbage, or a mix
of both, shredded
60ml olive oil
2 tbsp cider vinegar
1 tbsp wholegrain mustard

Method

Trim the rind and excess fat from the pork chops. Mix the paprika, chilli powder and 1 tbsp of muscovado sugar together in a wide non-metallic dish with some seasoning and the olive oil. Add the star anise, cinnamon sticks and rosemary. Lay the pork chops in the dish and turn to coat. Cover and leave in the fridge for 2 hrs. or overnight. When ready to eat, season the chops and place on the hot grill for five or six minutes, or until the pork feels firm but springy to the touch. Remove from heat and leave to rest for 5-10 min before serving.

For the apple fennel coleslaw: trim the fennel then slice very finely by hand or with a mandolin. Quarter, core and thinly slice the apple then squeeze with a little lemon juice to prevent the apple from discolouring. Put the fennel, apple and shredded cabbage in a mixing bowl.

Put the remaining tablespoon of sugar, olive oil and cider vinegar in a small saucepan. Heat the contents of the pan over a low heat to dissolve the sugar; then increase the heat and bubble the mixture gently for 3-4 minutes. Remove from the heat and whisk in the wholegrain mustard. Check for seasoning then pour over the salad while still warm and mix well. Serve the pork chops with a pile of the coleslaw on the side.

Barbequed Chicken Breasts

Bring the barbeque indoors no matter what the weather with these fiery bbq chicken breasts; this works great with a rack of ribs as well.

Ingredients (Serves 6)

For the marinade:

3 garlic cloves, peeled and crushed

6 tbsp tomato purée

4 tbsp balsamic vinegar

4 tbsp dark brown sugar

4 tbsp Worcestershire sauce

1 tbsp Tabasco sauce

2 tbsp Dijon mustard

1 tsp. smoked sweet paprika

1 tbsp chilli powder

Olive oil, to drizzle

6 free-range chicken breast, boneless
and skinless Or 2 large racks of pork
spare ribs

Method

In a bowl, mix together the marinade ingredients. Spread over the chicken and leave to marinate for at least an hour or overnight. Scrape off any excess marinade from the chicken pieces and drizzle with a little olive oil.

Heat the grill on the highest temperature setting and place on the hot grill for 4-6 minutes depending on the size of chicken breast. Baste with extra marinade during cooking if required. Check the juice runs clear from the thickest part of the chicken breast to ensure it is thoroughly cooked. If using a rack of ribs the cooking time will be between 25-30 minutes on setting 2, baste at intervals with the marinade during cooking.

Lamb Leg Steaks with Anchovy Butter

Great for Entertaining

Ingredients (Serves 6)

For the marinade:

2 tbsp olive oil

2 garlic cloves, crushed, extra for flavour

Few sprigs of thyme, leaves picked and chopped

2 sprigs of rosemary, leave picked and chopped, extra for flavour

6 x 250g lamb leg steaks, about

2cm/0.75 inch thick

Sea salt and freshly ground black pepper

6 large flat mushrooms, stalks removed

Squeeze of lemon juice

Sprigs of parsley, for garnishing

For the anchovy butter:

50g anchovy fillets in oil, drained and patted dry

100g unsalted butter, softened

1 tsp. each freshly chopped tarragon and parsley

Freshly ground black pepper

Method

For the anchovy butter, roughly chop the fillets and put into a food processor. Add the butter and whiz to a paste, scraping down the sides of the container with a spatula once or twice. Season to taste with black pepper and stir in the herbs. Spoon the butter onto a piece of cling film and shape in to a sausage. Roll in the film until smooth then wrap tightly and chill until firm.

Add the chopped garlic and herbs to the olive oil and coat the lamb leg steaks with the marinade. Leave for at least 20 minutes to marinate.

When ready to cook, preheat the grill on temperature setting 3 and season the lamb with salt and freshly ground black pepper. Place the lamb on the hot grill for 3-4 minutes. The lamb should be springy to touch and slightly pink in the centre. Remove from the grill and leave to rest for 5 minutes. While the meat is resting brush the mushrooms with a little olive oil and season. Place them on the grill and cook for 3-4 minutes, just before they have finished cooking squeeze a little lemon juice over them to finish.

Using a very sharp knife cut 6 slices from the log of anchovy butter and peel away the cling film. Serve each lamb steak with a mushroom and slice of anchovy butter on top to melt over.

Grilled Courgette and Chicory with a Black Olive Dressing

This recipe uses chicory, which is a very understated vegetable. The combination of flavours really do make this a great side dish to meat, fish or chicken.

Ingredients (Serves 6)

2 Large courgettes, ideally 1 yellow, 1 green	1-2 tbsp red wine vinegar
4 tbsp olive oil	3-4 tbsp olive oil
3 heads chicory	1 small bunch of chopped parsley to taste
1 tsp. sugar	Kalamanta olives and capers, to serve
About 2 tbsp black olive paste or tapenade	
½ lemon, juice only	

Method

Slice the courgettes diagonally about 1cm thick. Season and toss with half the oil. Halve the chicory, season with salt, pepper and sugar and toss with the remaining oil.

Heat the grill until very hot, then lay the vegetables in a single layer. Cook for up to 10 minutes, turning as necessary until just tender. Remove to a large serving plate.

Mix the olive paste with the lemon juice, vinegar and olive oil (you don't need to season). Trickle over the vegetables and scatter with olives and capers to serve. This is great served with grilled pork, chicken or fish.

Hot and Spicy Pork

Great mid-week supper

These pork steaks are full of flavour; they are sweet yet have a fiery kick to them.

Ingredients (Serves 6)

For the marinade:

2 tbsp oil

1 garlic clove, peeled and crushed

2 tbsp hot chilli sauce

2 tbsp dark soy sauce

1 tbsp Worcestershire sauce

1 tsp. soft brown sugar

1 tbsp tomato puree

1 tbsp wine vinegar

1 tsp. ground ginger

Salt and Freshly ground black pepper

6 large pork sparerib chops

Method

Combine the marinade ingredients together in a small bowl. Place the pork sparerib chops in a shallow dish and pour over the marinade. Cover and leave to marinate for a minimum of 2 hours in the fridge.

When ready to cook, pre-heat the grill on setting 3 and place the chops on the hot grill. Lower the lid and cook for 6-10 minutes, or until the pork is fully cooked and the juices run clear. Allow the pork to rest for a few minutes before serving.

Serve with rice or noodles and some seasonal vegetables.

Beef Burgers with a Blue Cheese Melt

Great with friends

These are far superior to any shop bought burgers; make these for a superb Saturday night treat, great served with homemade potato wedges and coleslaw on the side.

Ingredients (Serves 6)

750g lean beef mince

1 small red onion, peeled and very finely chopped

2 tbsp chopped chives

1 tsp. wholegrain mustard

2 tsp. Worcestershire sauce

Sea salt and pepper

120g Blue Cheese, cut into 6 even sized pieces

Olive oil

6 x Burgers buns

Salad leaves, tomato slices.

Method

Mix everything except the blue cheese in a large bowl and mix well until thoroughly combined. Using wet hands divide the mixture into 6 even sized patties, using your finger, make an indent to the centre of the burger and place a piece of blue cheese in the hole. Re-seal the patties; enclosing the cheese in tightly. Place the burgers on a plate and cover, chill for an hour before cooking.

When ready to cook, pre-heat the grill on setting 3 and drizzle each burger with a little olive oil. Place on the grill and close the lid, cook for between 4-8 minutes, take care not to press down on the lid or the cheese will be squeezed out. Leave to rest for 5 minutes. In the meantime split the burgers buns and toast on the grill if required cut side down and prepare any salad.

To serve, serve the burgers between a soft burger roll and garnished with salad, and of course a dollop of ketchup on the side!

Grilled Mediterranean Vegetables

Transport yourself to the Mediterranean with these delicious grilled Mediterranean vegetables.

Ingredients (Serves 4)

For the marinade:

Juice of 1 lemon

1 garlic clove, crushed

1 tbsp olive oil

2 tbsp good quality pesto sauce, plus extra for drizzling

1 courgette, sliced horizontally into 1.5 cm slices

1 red and yellow pepper de-seeded
and cut into large strips
1 aubergine, sliced into 1.5 cm rings

To serve:

Toasted Ciabatta slices rubbed garlic
and drizzled with olive oil
Fresh torn basil leaves

Method

Mix together the lemon juice, garlic, olive oil and pesto sauce and coat the vegetables with the mixture. Leave to marinate for 10-20 minutes.

Cook on a hot grill for 5-6 minutes, until tender and charred slightly.

Serve a selection of grilled vegetables on top of the toasted Ciabatta and drizzle with some extra pesto sauce and some torn basil leaves.

Tandoori King Prawns

Traditionally Tandoori would be cooked in a dome shaped clay oven at very high temperatures, but a hot grill works really well for these succulent prawns and they only take a few minutes to cook. This recipe also works well with chicken breast or thighs.

Ingredients (Serves 6)

20 Large raw prawns, peeled and
deveined
1 tbsp oil

For the marinade:

200ml natural yogurt
1 tsp. garam masala
2.5cm of fresh ginger, peeled and
grated
2 garlic cloves, peeled and crushed
1.5 tsp. hot chilli powder
¼ tsp. turmeric
1 tsp. ground coriander
1 tbsp lemon juice
½ tsp. salt

Method

Mix together the marinade ingredients in a large bowl and mix well. Add the prawns and leave to marinate for a minimum of 20 minutes or up to 2 hours.

Remove the prawns from the marinade and pre-heat the grill on setting 2. Brush the plates with oil and place the prawns on the grill, cook for 2-4 minutes, until they have changed colour and are lovely and pink, take care not to overcook.

Serve with cucumber raita and a tomato and cucumber salad on the side.

Thai Infused Salmon

Great mid-week supper

Ingredients (Serves 4)

For the marinade:

Finely grated zest and juice of 1 lime

1 garlic clove, crushed

2.5cm piece ginger, peeled and grated

1 tbsp Thai fish sauce

1 tbsp honey

1 tbsp olive oil

Pinch of dried chilli flakes (optional)

4 x skinless salmon steaks or fillets

Chopped coriander springs to serve

Method

Combine all the marinade ingredients together in a bowl. Place the salmon into a shallow dish and spoon over the marinade, coat evenly on all sides, cover and leave to marinate for 20 minutes.

Cook on a hot grill for 3-6 minutes, and baste with any remainder marinade during cooking. The fish should be opaque throughout when cooked.

Serve with steamed jasmine rice, scattered with chopped fresh coriander and a squeeze of lime.

Sausage and Herb Stuffed Pork

Ingredients (Serves 4)

250g/½lb low-fat sausage, uncooked

½ cup fresh breadcrumbs

2 tbsp fresh parsley

½ tsp thyme

½ tsp marjoram

1 tsp fresh ground black pepper

2 whole pork tenderloins (fillets)

8 cocktail sticks, soaked in water then patted dry

Method

Remove the sausage skins. Mix the sausagemeat, marjoram, thyme, parsley, and pepper in a bowl. Cut each tenderloin in two, then cut a slit sideways into each piece to make a pocket. Stuff the pockets with the mixture, and fasten the edges with cocktail sticks. Grill till the pork and stuffing are cooked through (6-8 minutes).

Chicken Tandoori with Yogurt-Based Marinade

Ingredients (Serves 4)

2 boneless, skinless chicken breasts

200-250g carton plain low-fat yogurt

1 tbsp lemon juice

2 tsp paprika

2 garlic cloves, minced
½ tsp ground ginger
½ tsp cumin
½ tsp cayenne pepper
½ tsp cinnamon

Method

Use a lidded casserole dish big enough to hold the chicken and the marinade. Mix the yogurt, lemon juice, paprika, garlic, ginger, cumin, cayenne and cinnamon in the dish. Cut each chicken breast into two, add them to the dish, and turn till they're well coated. Cover and refrigerate for 1-8 hours, turning at least every hour. Grill the chicken till it's cooked through (5-7 minutes). Discard the marinade.

Smoked Mackerel Panini with Tomatoes and Crème Fraiche

Ingredients (Serves 1)

2 small cooked smoked mackerel fillets
2 thick slices wholegrain/wholewheat
4 cherry tomatoes, halved
1 large handful watercress

Dressing:

2 tbsp reduced fat crème fraiche
½ tsp lemon zest, grated
squeeze lemon juice
1 tsp black pepper

Method

Mix the dressing ingredients and refrigerate. Flake the mackerel on a slice of bread, top with tomatoes and watercress, then the other slice, cook for 2-3 minutes, add the dressing, and serve.

Mediterranean Beef and Vegetable Grill

Ingredients (Serves 4)

500g/1lb hindquarter flank steak
1 small courgette, cut into 8 pieces
1 small tomato, cut into 8 pieces

1 small onion, cut into 8 pieces
1 green pepper, cut into 8 pieces
1 tbsp balsamic vinegar
1 tsp fresh ground black pepper
1 tsp garlic granules
8 wooden skewers, soaked in water then patted dry

Method

Mix the vinegar, pepper and garlic granules in a bowl. Freeze the steak for 30 minutes, then cut it into thin strips, across the grain. Discard any fat. Thread the steak on 4 skewers, and the tomato and vegetables on the other 4. Grill the steak skewers for 4 minutes, then add the vegetable skewers to the grill. Sprinkle the skewers with the vinegar, pepper and garlic mixture, and grill for 3-4 minutes more.

Herbed Chicken and Mushroom Kebabs

Ingredients (Serves 4)

2 boneless, skinless chicken breasts
500g/1lb fresh whole mushrooms
1 tsp dried rosemary
1 tbsp dried parsley
½ tsp dried thyme
¼ cup lemon juice
2 tbsp white vinegar
½ cup nonfat chicken broth
1 tsp black pepper
8 wooden skewers, soaked in water then patted dry

Method

Use a lidded casserole dish big enough to hold the chicken, mushrooms and marinade. Mix the rosemary, parsley, thyme, juice, vinegar, broth, salt and pepper in the dish. Cut the chicken into 25mm/1" cubes, add to the dish, and turn till they're well coated. Add the mushrooms, and turn gently. Cover and refrigerate for 4-12 hours, turning occasionally. Thread the chicken and mushrooms on the skewers, and grill till cooked through (5-7 minutes). Discard the marinade.

Healthy Pizza Pockets

Ingredients (Serves 2)

2 slices lean ham or turkey (cooked)
50g/1½oz reduced fat mozzarella
2 wholemeal pitta breads
2 tomatoes, thinly sliced
2 mushrooms, thinly sliced
¼ small onion, thinly sliced
1 tbsp sweetcorn
¼ green pepper, diced
1 tbsp tomato purée
1 tsp olive oil
1 tsp dried mixed herbs

Method

Slit open each pitta bread to form pockets, and spread the tomato purée inside each pocket. Cut the ham/turkey into strips, turn them in a bowl with the other ingredients, rest for half an hour to rehydrate the herbs, then fill the pitta pockets and grill for 3-5 minutes.

Goujons of Fish with Carrot Sticks and Sweet Potato Wedges

Ingredients (Serves 2)

1 large tuna, cod or salmon steak
1 medium carrot
1 small sweet potato
25g/1oz wholemeal flour
1 egg white
breadcrumbs from 1 slice of wholemeal bread
1 tsp white pepper
½ tsp medium curry powder (optional)
1 tsp clear honey
1 tsp olive oil
1 tsp paprika

Method

Put the olive oil in a bowl. Cut the sweet potato into thin wedges. Toss the wedges in the bowl to coat them with oil, then put them on a plate. Stir the paprika and honey into the bowl. Cut the carrot into sticks about the same width as the thick ends of the potato wedges, and toss them in the bowl to coat them. Put the wedges and sticks on the grill, and cook for 4 minutes. Mix the flour, curry powder and pepper on a plate. Put the egg white on another plate, and mix with a fork. Put the breadcrumbs on a third plate.

Cut the fish into goujons (fingers), and dip the fish goujons into the seasoned flour, then into the egg white, then the breadcrumbs. When the wedges and sticks have cooked for 4 minutes, add the goujons to the grill, and cook for another 3-4 minutes, or till the breadcrumbs turn golden.

Warm Asian-Style Noodle and Tofu Salad

Ingredients (Serves 2)

60g/2oz buckwheat or soba noodles

250g/8oz pre-cooked tofu, drained and cubed

1 carrot, peeled and grated into long strips

1 head pak choi, shredded

½ courgette, cut into long strips

½ red onion, cut into strips

small handful fresh coriander leaves, torn

Marinade:

1 garlic clove, crushed

1 red chilli, de-seeded and finely chopped

2 tbsp reduced sodium soy sauce

1 tsp sweet chilli dipping sauce

1 tsp sesame oil

juice of ½ lime

Method

Combine the marinade ingredients in a bowl, add the tofu, and refrigerate overnight.

Boil two litres of water in a large pan, add the noodles, bring back to the boil, and boil for 10 minutes, drain, transfer to a serving dish, and keep warm. Grill the marinated tofu till golden brown (2-3 minutes), then remove and set aside.

Grill the carrot, courgette, pak choi and onion for 30-60 seconds to wilt them. Lay the wilted vegetables on the noodles, top with the grilled tofu, and garnish with the coriander and a squeeze of lime juice.

Creamy Cheesy Chicken Parcels with Hidden Green Stuff

Ingredients (Serves 2)

1 lean skinless chicken breast
2 flour tortilla wraps
75-100g/2½-3oz reduced fat cream cheese
100g/3oz fresh baby spinach leaves
1 tsp mustard powder
1 tsp grated nutmeg
1 tsp pepper

Method

Grill the chicken till it's cooked through (6-8 minutes). Remove it from the grill, let it cool, and cut it into strips. Wash and dry the spinach, wilt the leaves on the grill for 20-30 seconds, remove, and dry with kitchen paper. Mix the cream cheese and spinach in a bowl, then fold in the chicken strips.

Spoon the mixture into the centre of the tortilla wraps, fold one end of each wrap over, roll the wraps up, and warm the filled wraps on the grill for 2-3 minutes.

Wholegrain Panini with Feta, Red Onions and Red Pepper

Ingredients (Serves 1)

2 thick slices wholegrain or wholewheat bread
50g reduced fat feta cheese
½ red onion, cut into thin strips
½ red pepper, cut into strips
2 tbsp balsamic vinegar
½ tsp fresh ground black pepper

Method

Mix the onion, red pepper, balsamic vinegar and black pepper in a bowl. Spoon the mixture on to the grill, cook till softened (1-2 minutes), and lay it on a slice of bread.

Tear the feta, sprinkle over the mixture, and top with the other slice of bread. Clean the grill, then grill the Panini for 2-3 minutes. Serve with a watercress and tomato salad.

Quick and Easy Grilled Bananas

Ingredients (Serves 2)

2 bananas, peeled
2 tbsp walnuts, finely chopped
2 tbsp sugar
½ tsp cinnamon

Method

Mix the walnuts, sugar and cinnamon in a bowl. Split the bananas lengthwise, then across their width. Lay the bananas on the grill, flat sides uppermost, and spoon the mixture on top of them. Grill till the bananas are warm and the cinnamon and walnuts are slightly glazed (3-4 minutes).

Grilled Strawberry Maple Shortcake

Ingredients (Serves 4)

1 low-fat shortcake, cut into 8 slices
¼ cup maple syrup
2 cups fresh strawberries, cleaned and sliced
1 cup non-fat whipped cream topping

Method

Lay the shortcake pieces on the grill, brush with maple syrup, and grill for 3-5 minutes. Remove, top with strawberry slices and whipped cream topping.

Vanilla Fruit Kebabs with a Quick Creamy Dip

Ingredients (Serves 4)

½ fresh pineapple or a tin of pineapple chunks
1 small orange
2 bananas
2 peaches or nectarines
1 tsp brown sugar

4 tbsp orange juice
2 small tubs fruit fromage frais
1 tsp vanilla extract
8 wooden skewers, soaked in water then patted dry

Method

Cut the fruit into chunks and marinade for 10 minutes in the orange juice, brown sugar, and half the vanilla extract. Thread the marinated fruit chunks on the skewers, and grill for 4-6 minutes. Mix the fromage frais with the other half of the vanilla extract as a dip for the kebabs.

The Original Burger

Ingredients (Serves 4)

500g/1lb lean minced beef
1 tbsp Worcestershire sauce
1 tsp black pepper
1 red onion
4 wholegrain burger buns
tomato, lettuce, dill pickles, etc. to garnish

Method

Combine the mince, Worcestershire sauce and pepper, and shape into 4 burgers. Slice the onion into 12mm/½" thick slices. Grill the burgers for 4 minutes, top each with an onion slice, then grill for 3-4 minutes more. Serve the burgers on the buns with your choice of garnish (tomato, lettuce, dill pickles, etc.).

Santa Fe Veggie Burger

Ingredients (Serves 4)

1 cup steamed white rice
½ cup of canned corn kernels
1 green pepper, seeded
1 large white onion
1 tsp fresh ground black pepper
1 tsp lemon juice
1 tsp chilli powder
4 wholegrain hamburger buns
non-fat cooking spray

Method

Use a blender or food processor to process the rice, corn, green pepper, onion, pepper, juice and chilli powder to a coarse, mealy texture. Shape the mixture into 4 burgers and refrigerate for 2 hours. Spray the grill lightly with non-fat cooking spray, grill the burgers till well browned (6-7 minutes), then serve in the buns.

Chicken Fillets with a Thai Curry Sauce**Ingredients** (Serves 4)

4 large chicken fillets, trimmed of fat and skin
375g Thai curry sauce
½ cup coconut milk
2 spring onions, finely chopped
½ handful torn coriander leaves
steamed jasmine rice or noodles mixed with
grated lemon or lime peel
additional ½ handful torn coriander leaves

Method

Lightly flatten the chicken fillets to an even thickness. Preheat the grill, and lightly spray the cooking plates with cooking oil. Lay the chicken fillets on the cooking plate, and grill till the chicken is cooked through (5-7 minutes). Meantime, heat the sauce in a pan, stir in the coconut milk, spring onions and coriander leaves, and heat through, stirring occasionally, till cooked (but don't let it boil). To serve, spoon a portion of the curry sauce on a plate, lay a chicken fillet on the sauce, then pour a little more sauce over the chicken. Spoon rice or noodles and additional torn coriander leaves on to the plate. Accompany this dish with crisp green vegetables.

Fillet Steak with Tomato Concasse**Ingredients** (Serves 6)

6 fillet steaks
1 clove garlic

Tomato concasse:

2 large onions, finely chopped
2 tbsp olive oil
450g tin of tomatoes, drained and chopped
1 bay leaf
¼ tsp thyme
grated zest of ½ orange
pinch of saffron (optional)
1 large clove garlic, crushed
salt and pepper

Method

Heat the oil in a pan over a moderate heat, and sauté the onions till they're just translucent. Add the tomatoes, then the other concasse ingredients, and simmer, stirring occasionally, till the concasse is thick and rich.

Preheat the grill.

Trim the fillets, then flatten gently. Cut the garlic clove in half, and rub the cut side over the surfaces of the fillets.

Lay the fillets on the grill, and cook for 2-5 minutes, depending on how rare you want them.

Remember – it's fillet steak – it doesn't take a lot of cooking!

To serve, spoon a portion of the concasse on a plate, lay a steak on the concasse, then pour a little more concasse over the steak. Accompany with creamy mashed potatoes, boiled baby new potatoes in butter, carrot sticks and a green vegetable.

Chicko Caramba

Ingredients (Serves 3- 4)

3-4 tortilla wraps
500g skinless chicken breast fillets
shredded lettuce
tomato slices
avocado slices
spring onions, shredded lengthwise
little salt and pepper
fresh coriander leaves

Marinade:

4 tbsp olive oil
juice of 1 lime or lemon
2 tbsp hot chilli sauce
¾ tsp ground cumin
1 clove garlic, crushed

Method

Trim any fat from the fillets, then cut each fillet in half lengthways. Mix the marinade ingredients in a shallow bowl, add the chicken fillets, turning to coat each fillet. Cover, then chill for at least an hour, turning every half hour or so.

Preheat the grill, lay the chicken fillets on the cooking plate, and cook till the chicken is cooked through (8-10 minutes). Remove the chicken, cover, and rest for 10 minutes before serving. Wipe the cooking plates, warm the tortillas on setting 2 for a couple of minutes, then remove from the heat, and turn the grill off. On each tortilla, arrange a pile of lettuce, tomato, avocado, and spring onions, and sprinkle with salt and pepper.

Lay a chicken fillet on the salad, fold the bottom of the tortilla up, over the chicken, then fold in the sides of the tortilla, to form an envelope, and serve at once.

Cheesy Beef Burger

Ingredients (Serves 4)

450g lean minced beef 250g low fat Cheddar cheese, grated
1 spring onion, chopped 1 tbsp Worcestershire sauce
½ tsp garlic powder ½ tsp black pepper
1 tsp sea salt

Method

Combine everything, shape into 4 burgers, grill for 4 minutes, then check for readiness.

Tex-Mex Burger

Ingredients (Serves 4)

450g lean minced beef 2 tbsp barbecue sauce
1 strong onion, finely chopped 1 tbsp fresh salsa
1 tsp chilli powder

Method

Combine everything, shape into 4 burgers, grill for 4 minutes, then check for readiness.

Cheese and Horseradish Burger**Ingredients** (Serves 4)

450g lean minced beef 125g low fat Cheddar cheese, grated

2 tbsp creamed horseradish sauce ½ tsp garlic powder

½ tsp black pepper ½ tsp sea salt

Method

Combine everything, shape into 4 burgers, grill for 4 minutes, then check for readiness.

Ranchero Burgers**Ingredients** (Serves 4)

375g lean minced beef 125g tinned kidney beans, drained and mashed

2 cloves garlic, finely chopped 4 tbsp barbecue sauce

½ tsp black pepper ½ tsp sea salt

Method

Combine everything, shape into 4 burgers, grill for 4 minutes, then check for readiness.

Pineapple Teriyaki Burger**Ingredients** (Serves 4)

450g lean minced chicken 1 egg white

4 tbsp bottled teriyaki sauce 1 strong onion, finely chopped

1 tsp yellow mustard ½ tsp black pepper

4 slices fresh pineapple

Method

Refrigerate the pineapple slices. Combine the other ingredients, and shape into 4 burgers. Grill the burgers for 4 minutes, then check for readiness. Put a slice of pineapple on each burger.

CLEANING AND MAINTENANCE

Use only silicone, heatproof plastic or wood utensils when cooking on the grill. Silicone utensils are especially good because they do not discolour or melt with the high temperature. Metallic utensils may damage the premium coating on the cooking surface.

Caution: To avoid accidental burns, allow the grill to cool thoroughly before removing the drip tray or cleaning the unit.

- This appliance is for household use only and is not user-serviceable.
- Do not open or change any parts by yourself. Please refer to a qualified electrical service department or return to the supplier if servicing is necessary.
- Before cleaning, unplug the grill and griddle from the wall outlet and allow to cool completely.
- Do not immerse the appliance in water or any other liquid, or hold it under a tap to clean.
- Use a plastic spatula to scrape off any excess fat and food particles left on the grill plates. Scrape food and debris into the drip tray either side.
- Use a warm, soapy sponge to wipe the plates clean, leave for 5 minutes then rinse with a sponge and wipe again to remove any soapy residue. Dry thoroughly with an absorbent paper towel.
- To remove stubborn build up, use a nylon or non-metallic scrubbing pad or a dishwashing brush to clean the grill plates. **Important:** Do not use metallic scrubbing pads, steel wool or any abrasive cleaners to clean any part of your grill; use only nylon or non-metallic scrubbing pads.
- Empty the drip tray and wash in warm, soapy water; dry thoroughly with a paper towel.
- To clean the grill cover, wipe with a warm damp sponge and dry with a soft dry cloth.

STORING THE APPLIANCE

- Unplug the unit from the wall outlet and clean all the parts as instructed above.
- Ensure that all parts are dry before storing.
- Store the appliance in its box or in a clean, cool, dry place.
- Never store the appliance while it is still wet or dirty.
- Lightly coil the power cord – never wrap the power cord tightly around the product. Never wrap the power cord around the appliance.

SERVICING THE APPLIANCE

There are no user serviceable parts in this appliance. If the unit is not operating correctly, please check the following:

- You have followed the instructions correctly
- That the unit has been wired correctly and that the wall socket is switched on.
- That the mains power supply is ON.
- That the plug is firmly in the mains socket.

If the appliance still does not work after checking the above:

- Consult the retailer for possible repair or replacement. If the retailer fails to resolve the problem and you need to return the appliance, make sure that:

- The unit is packed carefully back into its original packaging.
- Proof of purchase is attached.
- A reason is provided for why it is being returned.

If the supply cord is damaged, it must be replaced by the manufacturer or an authorised service agent, in order to avoid any hazard. If service becomes necessary within the warranty period, the appliance should be returned to an approved Home Of Living Brands (Pty) Limited service centre. Servicing outside the warranty period is still available, but will, however, be chargeable.

CHANGING THE PLUG

Should the need arise to change the fitted plug, follow the instructions below.

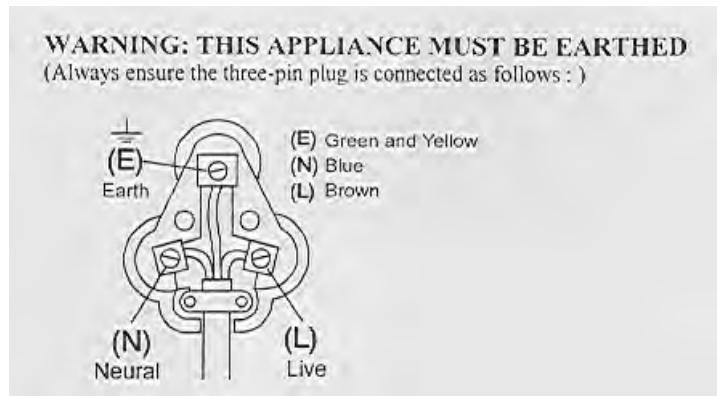
This unit is designed to operate on the stated current only. Connecting to other power sources may damage the appliance. Connect a three-pin plug as follows:

The wires in this mains lead are coloured in accordance with the following code:

Green/Yellow = Earth

Blue = Neutral

Brown = Live



**IN THE EVENT OF A CLAIM UNDER WARRANTY THIS RECEIPT MUST BE
PRODUCED.**

W A R R A N T Y

1. Home Of Living Brands (Pty) Limited warrants to the original purchaser of this product ("the customer") that this product will be free of defects in quality and workmanship which under normal personal, family or household use and purpose may manifest within a period of 1 (one) year from the date of purchase ("warranty period").
2. Where the customer has purchased a product and it breaks, is defective or does not work properly for the intended purpose, the customer must notify the supplier from whom the customer bought the product ("the supplier") thereof within the warranty period. Any claim in terms of this warranty must be supported by a proof of purchase. If proof of purchase is not available, then repair, and/or service charges may be payable by the customer to the supplier.
3. The faulty product must be taken to the supplier's service centre to exercise the warranty.
4. The supplier will refund, repair or exchange the product in terms of this warranty subject to legislative requirements. This warranty shall be valid only where the customer has not broken the product himself, or used the product for something that it is not supposed to be used for. The warranty does not include and will not be construed to cover products damaged as a result of disaster, misuse, tamper, abuse or any unauthorised modification or repair of the product.
5. This warranty will extend only to the product provided at the date of the purchase and not to any expendables attached or installed by the customer.
6. If the customer requests that the supplier repairs the product and the product breaks or fails to work properly within 3 (three) months of the repair and not as a result of misuse, tampering or modification by or on behalf of the customer, then the supplier may replace the product or pay a refund to the customer.
7. The customer may be responsible for certain costs where products returned are not in the original packaging, or if the packaging is damaged. This will be deducted from any refund paid to the customer.

HOME OF LIVING BRANDS (PTY) LTD

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Parabéns por sua aquisição da Grelha e Chapa George Foreman. Cada unidade do aparelho foi feita para proporcionar-lhe segurança e confiança. Antes de usar o aparelho pela primeira vez, leia o manual de instruções cuidadosamente e guarde-o para futuras referências.

CARACTERÍSTICAS DA GRELHA E DA CHAPA GEORGE FOREMAN

A grelha e chapa George Foreman preparam os alimentos de modo rápido, mais saudável e repletos de sabor. O design inovador da grelha e da chapa permite o preparo de até 10 porções, ideal para cozinhar para família e amigos. As grelhas são curvas para permitir que a gordura escoe rapidamente e seja coletada pela bandeja de pingos. Uma dobradiça destacável foi adicionada para permitir o preparo de porções mais espessas. Acrescentamos também uma cobertura extra antiaderente à grelha e à chapa para que a comida não grude e para tornar a limpeza mais fácil.

- Excelente para uso em festinhas, café da manhã e para preparar refeições completas de uma única vez!
- 43 cm de superfície de grelha prepara até 4 porções de uma única vez.
- A superfície de grelha é ideal para frango & tofu, salmão, bifes, sanduíches, legumes e comidas congeladas.
- A superfície de 62 cm prepara até 6 porções de uma vez.
- A superfície da chapa é ideal para panquecas, ovos, tomates, bacon, cogumelos, batata ralada frita, etc.
- Dois controles independentes de temperatura e luzes indicadoras de temperatura-pronto.
- A grelha e a chapa são independentes – use cada uma separadamente ou ao mesmo tempo.
- 3 controles de temperatura variável, até 210°C, permitem tostar ou dourar para um cozimento mais preciso

RÁPIDO

- Três vezes mais rápido do que os métodos tradicionais
- Potência 2180W – deliciosas comidas mais saudáveis em minutos
- Prepara uma variedade de alimentos ao mesmo tempo

VERSÁTIL

- Prepara comida fresca ou congelada

- 1 dobradiça destacável de 1 polegada para alimentos mais espessos

FÁCIL

- Luz indicadora de ligado
- Inclui bandeja de pingos removível e utensílio de limpeza especialmente projetado
- Cabo com aderência e pés antiderrapantes

SAUDÁVEL

- A grelha curva canaliza a gordura para a bandeja de pingos removível
- Mantém os sucos naturais e os sabores
- Prepara peixe, legumes e carne
- Apenas para uso doméstico

PRECAUÇÕES IMPORTANTES

Ao usar qualquer aparelho elétrico, devem ser tomadas precauções básicas, incluindo o seguinte:

1. Leia as instruções cuidadosamente antes de usar o aparelho.
2. Sempre se certifique de que a voltagem na etiqueta corresponda à voltagem principal da sua casa.
3. O uso incorreto ou impróprio pode danificar o aparelho e causar ferimentos ao usuário.
4. Este aparelho é para uso doméstico apenas. O uso comercial invalida a garantia e o fornecedor não se responsabilizará por quaisquer danos ou prejuízo causados ao usar o aparelho para qualquer outro propósito que não o pretendido.
5. Evite contato com as peças móveis.
6. É preciso supervisão atenta quando o aparelho estiver sendo usado próximo ou por crianças ou pessoas incapacitadas.
7. Este aparelho não foi projetado para ser usado por pessoas (incluindo crianças) com problemas físicos, sensoriais ou mentais, ou sem experiência e sem conhecimento, a não ser que sejam supervisionados ou instruídos para usá-lo por uma pessoa responsável pela segurança deles.
8. Verifique o fio e a tomada regularmente para ver se há problemas. Se o fio ou a tomada estiverem danificados devem ser substituídos pelo fabricante ou por uma pessoa qualificada a fim de evitar choque elétrico.

9. Não use o aparelho se ele tiver caído ou estiver danificado. No caso de dano, leve o aparelho para ser examinado e ou consertado por um agente de serviço autorizado.
10. Para reduzir o risco de choque elétrico, não coloque o corpo da grelha, o plugue ou o fio na água ou em qualquer outro líquido.
11. Nunca coloque o corpo da grelha na água ou em qualquer outro líquido para limpeza.
12. Se cair algum líquido acidentalmente no mecanismo ou no corpo do aparelho, desconecte-o da tomada imediatamente. Importante: antes de reconectar a energia, o produto deve ser inspecionado por um técnico qualificado.
13. Retire o plugue da tomada na parede pegando-o pela aderência. Não puxe o fio para desligar. Sempre desligue o aparelho quando não estiver em uso, antes de limpar ou de colocar ou retirar peças.
14. O uso de acessórios que não sejam recomendados ou fornecidos pelo fabricante pode causar ferimentos, incêndios ou choque elétrico.
15. Fornecemos um fio curto para reduzir as chances de o fio emaranhar ou de alguém tropeçar nele.
16. Não deixe o fio pendurado na beirada da mesa ou do balcão. Certifique-se de que o fio não esteja numa posição em que possa ser puxado inadvertidamente.
17. Não deixe o fio tocar superfícies quentes e não o coloque sobre ou próximo ao queimador do fogão ou sobre o fogão quente.
18. Não use o aparelho num fogão a gás ou elétrico ou sobre e ou próximo à chama.
19. Não se recomenda o uso de fio de extensão. Contudo, caso seja necessário, certifique-se de que o fio seja apropriado à potência do aparelho para evitar superaquecimento na extensão, no aparelho ou no plugue. Não coloque a extensão numa posição em que possa ser puxada por crianças ou animais ou em que se possa tropeçar.
20. Este aparelho não é apropriado para uso ao ar livre. Não o use para outros fins que não o projetado.
21. NÃO carregue o aparelho pelo fio.
22. Não enrole o alimento em filme plástico ou sacos de polietileno. Além de danificar a grelha poderá causar incêndio.
23. O aparelho não deve ser usado com timer externo ou sistema de controle remoto.
24. Algumas partes não esquentam tanto quanto outras, mas ainda assim estarão quentes. Não toque nelas – use luvas de cozinha ou uma toalha dobrada.
25. A grelha é independente da chapa, mas as leis de física continuam sendo aplicáveis. O calor espalhará de uma para a outra, de modo que ambos estarão quentes.

26. Tenha sempre precaução ao mudar o aparelho de lugar, pois poderá haver óleo quente na superfície da chapa.
27. Sempre use utensílios antiaderentes na superfície, utensílios de metal podem danificá-la.
28. Tenha sempre precaução ao usar o aparelho, visto que ele gera calor. Tome as precauções apropriadas para prevenir risco de queimaduras, incêndios ou outros ferimentos a pessoas e dano à propriedade.
29. Sempre prepare a carne, aves, linguças, hambúrgueres, etc. até que os sucos saiam claros, e prepare o peixe até que a carne se torne opaca.
30. Sempre desconecte o aparelho quando não estiver em uso ou antes de mudá-lo de lugar ou de limpá-lo. Deixe-o esfriar completamente antes de limpar ou guardar.
31. Nunca use o aparelho debaixo de cortinas ou outros materiais combustíveis.
32. Nunca toque as superfícies quentes, que podem causar ferimentos, use sempre as alças.
33. Nunca limpe com esponjas de aço. Elas podem soltar fiapos que potencialmente podem causar curto-circuito nas peças; provocando choque elétrico.
34. Sempre use luvas de cozinha ao manejar o aparelho. Ele fica quente durante o uso e continua quente algum tempo depois de desligado.
35. Sempre use o aparelho com a bandeja de pingos no devido lugar, ela apara toda gordura que cai das carnes.
36. Nunca coloque nada além de comida no topo do aparelho enquanto ele estiver em uso ou enquanto estiver quente.
37. Para impedir que os plastificantes migrem do acabamento do balcão ou da mesa ou de outro móvel, coloque descansos NÃO PLASTIFICADOS ou coloque toalhas entre o aparelho e o balcão ou a mesa. Caso não o faça, o acabamento pode escurecer; podem ocorrer manchas ou descoloração.
38. Sempre use o aparelho numa superfície lisa, plana e estável. Não o coloque sobre superfícies quentes.
39. Certifique-se de que o interruptor esteja na posição OFF depois de cada uso.
40. O fabricante não se responsabiliza por qualquer dano ou prejuízo causado pelo uso impróprio ou incorreto, ou por consertos feitos por pessoal não autorizado.
41. Em caso de problemas técnicos, desligue o aparelho e não tente consertá-lo você mesmo. Leve-o a um serviço autorizado para exame, ajuste ou conserto. Insista sempre no uso de peças sobressalentes originais. Caso não siga as precauções e instruções acima, o aparelho poderá ter seu uso seguro comprometido.
42. Este produto deve ser usado APENAS PARA PREPARAÇÃO DE COMIDA.

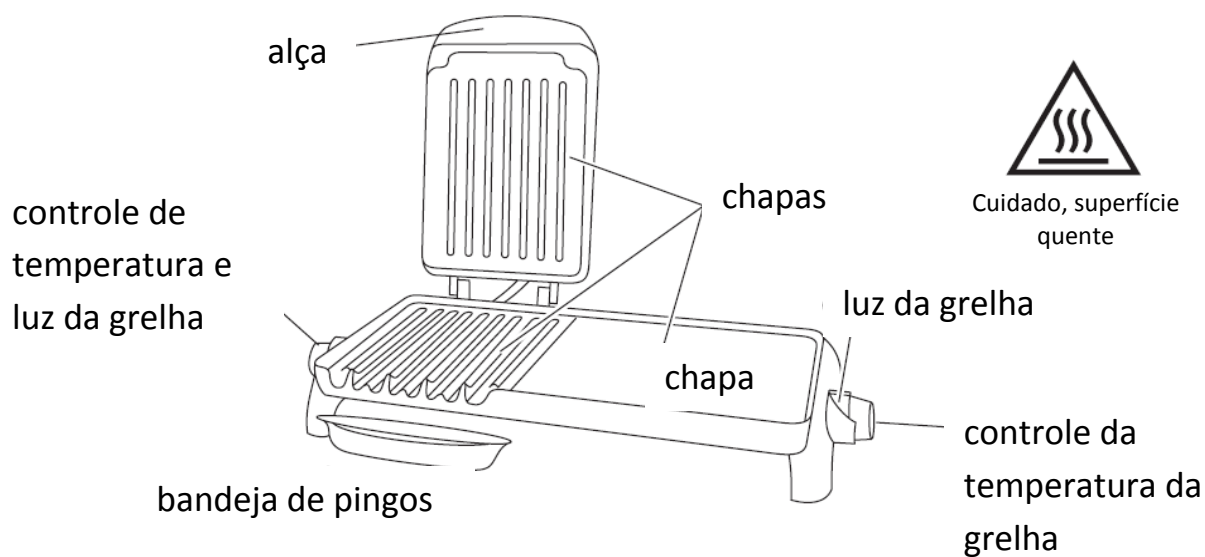


No final da vida útil do aparelho, ele não deverá ser jogado fora com o lixo da casa. Peça conselhos às autoridades locais ou ao varejista sobre reciclagem na sua área.

INCLUÍDO NA CAIXA

- Grelha e chapa George Foreman
- Bandeja de pingos removível
- Espátula
- Manual de Instruções

DIAGRAMA DAS PARTES



ESPECIFICAÇÕES

Modelo	Voltagem	Potência
GR64G	230V~50-60Hz	1830-2180W

ANTES DE USAR

- Desempacote cuidadosamente o produto, certificando-se de guardar todo o material de embalagem até que todas as peças tenham sido achadas e o produto tenha sido usado. Recomendamos guardar todo o material de embalagem num lugar seguro no caso em que necessite embalá-lo para remessa/mudança.
- Coloque o aparelho numa superfície nivelada e estável.
- Esfregue a grelha e a chapa com um pano umedecido para remover qualquer poeira de fabricação, e depois seque-as.
- Esfregue as partes exteriores com um pano úmido, macio ou uma esponja e depois seque completamente.
- Insira a bandeja de pingos embaixo da chapa curva mais baixa da grelha.
- Coloque uma colher de óleo num pedaço de toalha de papel absorvente de cozinha. Espalhe nas superfícies antiaderentes da chapa. Esfregue e retire todo o excesso de óleo.

INSTRUÇÕES DE OPERAÇÃO

Grelha ou chapa?

1. A grelha e a chapa são independentes. Pode-se usar uma de cada vez, ou ambas ao mesmo tempo. Cada uma tem seu controle de temperatura e luz.
2. Cada controle de temperatura é marcado de 0 (desligado) a 3 (máximo).
3. Cada uma das luzes vai brilhar enquanto estiver aquecendo, desligue quando alcançar a temperatura correta, depois alterne "on" e "off" com o termostato..

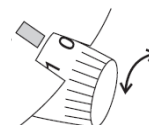
Preparação

4. Coloque a grelha e a chapa numa superfície nivelada, estável e resistente ao calor. Deixe espaço suficiente entre o aparelho e a parede para permitir que o calor flua sem estragar as paredes.
5. Esfregue as superfícies das chapas com óleo de cozinha ou com um pouco de manteiga e feche a tampa.
6. Ligue o plugue na tomada, certificando-se que o fio não esteja em cima da grelha ou preso entre as chapas.
7. Centralize a bandeja de pingos debaixo da parte da frente da grelha, para coletar as gorduras que escorrerem.

Uso da chapa

8. Use a chapa para ovos, tomates, cogumelos ou outros alimentos delicados que podem ser esmagados ou nivelados se preparados na grelha.

luz da
grelha



9. Vire o controle para a temperatura desejada, espere até que a luz se apague para começar a cozinhar.

controle da
temperatura da grelha

10. Coloque a comida na chapa com uma espátula ou pinça, não com os dedos.
11. A chapa apenas cozinha a comida de um lado de cada vez, portanto é mais demorada do que a grelha e é necessário virar a comida dos dois lados.

Uso da grelha

12. Vire o controle para a temperatura desejada, espere até que as luzes se apaguem para começar a cozinhar.
13. Coloque a comida no fundo da chapa com uma espátula ou uma pinça, não com os dedos.
14. Feche a grelha. A dobradiça é articulada para permitir o preparo de alimentos espessos e com formatos diversos.
15. As chapas devem estar paralelas para evitar o cozimento desigual.

Verifique

16. Verifique se a comida está pronta, prestando atenção se os sucos estão saindo claros. Se estiver em dúvida, deixe por um pouco mais ou use a sonda de temperatura para ter certeza.
17. Use somente colheres de silicone ou resistentes ao calor ou utensílios de madeira para retirar a comida da grelha.

Terminou?

18. Desligue a grelha (a tomada primeiro).
19. Ponha a luva de cozinha, esvazie a bandeja de pingos numa tigela à prova de calor, depois esfregue-a com papel de cozinha e coloque-a debaixo da parte da frente da grelha.

DICAS PARA GRELHAR

- Carne, peixe e legumes devem ser cobertos com uma camada fina de óleo antes de serem colocados na grelha; isso impedirá que a comida fique agarrada nas grelhas.
- Não se recomenda pulverizar as grelhas com gordura magra; visto que os aditivos presentes nela podem ficar na superfície da grelha e reduzir sua eficiência.
- Para impedir a perda de calor e para cozinhar de modo igual, não abra a tampa frequentemente.
- Para melhores resultados, não sobrecarregue a grelha.
- Para melhores resultados, tente colocar alimentos similares no tamanho e na espessura para um cozimento igual.
- Use carne, peixe e ave sem os ossos para obter um cozimento regular e dourado.
- Lembre-se de que a grelha cozinha dos dois lados, o tempo de cozimento será menor do que o esperado. Olhe cuidadosamente para evitar que passe do ponto.
- Para dar mais sabor, coloque temperos secos ou coloque o alimento numa marinada antes de colocar na grelha.
- Para colocar marcas de grelha na carne, coloque a temperatura no ponto mais alto, deixe a grelha esquentar. Esfregue a carne com uma camada de óleo e coloque na grelha. Aperte a alça com uma pressão leve e ouvirá o selamento, abaixe a temperatura para terminar de cozinhar.

Como você gosta da carne?

- Mal passada -** A carne voltará ao lugar quando pressionada com um dedo, geralmente parecerá bem esponjosa e cederá.
- Ao ponto -** A carne cede menos.
- Bem passada -** A carne não cede e estará bem firme ao toque.
- Frango -** Lembre-se que os sucos do frango devem sair completamente claros ao se fincar uma faca ou espeto, se estiver em dúvida continue a cozinhar por mais tempo.
- Peixe -** A carne ficará de translúcida para opaca quando cozida, cuide para não cozinhar demais o peixe, visto que ele fica pronto muito rápido e ficará seco se passar do ponto.

Marinada

Comida marinada é mais saborosa e pode tornar a carne mais suave.

Existem dois tipos de marinada:

Seca – Normalmente consiste de temperos, ervas e condimentos. Misture tudo e esfregue bem na carne, esfregue o óleo também antes de grelhar para dar umidade à comida.

Molhada – Normalmente contem um ácido líquido, pode ser vinho, vinagre, suco cítrico ou iogurte que amacia a carne, tornando-a mais suculenta, pode ser misturada com ervas, temperos e óleo para dar mais sabor.

Sabores que combinam bem

Frango -	alho, gengibre, sálvia, limão, pimenta preta, tomilho, charque, Cajun, Tandoori.
Carne de boi -	cerveja, vinho vermelho, pimenta preta, mostarda, rábano picante, pimenta.
Porco -	5 temperos chineses, mel, sálvia, alecrim, tomilho, alho, mostarda.
Cordeiro -	Alecrim, óleo, limão, orégano, vinho vermelho, cominho, coentro, pimenta.
Peixe -	temperos tailandeses em infusão, limão, coentro, cominho, teriyaki, endro, mel.
Legumes variados-	(cebola, pimentão, abobrinhas) Alecrim, alho, tomilho, manjerição.

Ideias para receitas

Alho e ervas:

Fatie 2 dentes de alho, despeje azeite por cima e salpique com suas ervas favoritas, tomilho e alecrim são uma ótima opção.

Pimenta e alho:

Fatie 2 dentes de alho, despeje azeite de oliva e acrescente uma pitada de pimenta em flocos desidratada.

Sabor de ervas:

Adicione folhas de louro desidratadas que darão um sabor sutil, elas soltam uma fragrância ao aquecerem.

Sabor tailandês:

Adicione leite de coco, capim-santo e folhas de combava que dão uma fragrância tailandesa.

Oriental:

Acrescente gengibre fatiado, vinho de arroz e molho de soja.

Tempo de grelha e segurança alimentar

Esta tabela serve puramente como um guia. Ela serve para comida fresca ou descongelada e grelhadas em 3. Ao cozinhar comidas congeladas, adicione 2-3 minutos para frutos do mar e 3-6 minutos para carne e aves, dependendo da espessura e densidade da comida.

Quando em dúvida, cozinhe um pouco mais. Cozinhe a carne, aves e quaisquer derivados (carne moída, hambúrguer, etc) até que os sucos saiam claros. Cozinhe peixe até que a carne fique opaca. Ao cozinhar comida pré-embalada, siga as instruções no pacote ou na etiqueta.

Tipo	Item	Mins	Type	Item	Mins
Carne de boi	filé	5-7	Fruta	Maçã, metade/fatia	6-8
	Bife de lombo	7-8		bananas, fatiadas ao comprido	3-4
	hambúrguer, 50g	5-6		nectarinas, metade/fatia	3-5

	hambúrguer, 100g	7-8		pêssegos, metade/fatia	3-5
	hambúrguer, 200g	8-9		abacaxi, fatia	3-7
	kebab, 25mm cubo	7-8	Frutos do mar	Bife de halibute, 12-25mm	6-8
	Bife	5-7		kebab, 25mm cubo	4-6
	linguiça (fina)	5-6		camarão	1-2
	linguiça (grossa)	7-8		Filé de pargo	3-5
	lombo	7-9		Filé de salmão	3-4
	bisteca	8-9		Bife de salmão, 12-25mm	6-8
Carneiro	kebab, 25mm cubo	7-8		escalopes	4-6
	moído	6-7		Filé de robalo	3-5
	costelas	4-6		Bife de peixe-espada, 12-25mm	6-9
Sanduíches	queijo	2-3		Bife de atum, 12-25mm	6-8
	presunto (cozido)	5-6	Porco	costela, 12mm	5-6
	Carne assada (cozido)	6-7		Bife de presunto	5-6
	linguiça (cozido)	6-7		kebab, 25mm cubo	7-8
	peru (cozido)	6-7		Carne moída	7-8
Lanches	calzone	8-9		linguiça (fina)	5-6
	Cachorro quente	2-3		linguiça (grossa)	7-8
	quesadillas	2-3		lombo, 12mm	4-6
	tacos, recheio de carne	6-8	Legumes	aspargo	3-4
frango/ peru	Peito de frango em pedaços	5-7		Cenoura, fatiada	5-7
	hambúrguer, 50g, fresco	4		Berinjela, fatia/cubo	8-9
	hambúrguer, 50g, congelado	5		cebola, fatiada fina	5-6
	hambúrguer, 100g, congelado	5		pimentão, fatiado fino	6-8
	hambúrguer, 100g, congelado	6		pimentão, grelhe e retire a pele	2-3
	kebab, 25mm cubo	7-8		pimentão esfregado com óleo	8
	coxa (frango)	5-7		batata, fatia/cubo	7-9
	moído	7-8		abóbora, fatia/cubo	6-8

	Peito de peru, fino e fatiado	3-4			
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LIMPEZA E MANUTENÇÃO

Ao usar a grelha, use somente utensílios de silicone, plástico resistente ao calor ou utensílios de madeira. Os utensílios de silicone são especialmente bons porque não descolorem nem derretem com altas temperaturas. Os utensílios metálicos podem danificar o material antiaderente da superfície de cozimento.

Precaução: Para evitar queimaduras acidentais, deixe a grelha esfriar totalmente antes de retirar a bandeja de pingos ou de limpar o aparelho.

- O aparelho é para uso doméstico apenas e não deve ser consertado pelo usuário.
- Não abra nem troque nenhuma peça. Leve o aparelho apenas aos departamentos de serviço especializado ou devolva ao fornecedor caso seja necessário algum conserto.
- Antes de limpar, desconecte a grelha e a chapa da tomada, deixando esfriar totalmente antes.
- Não coloque o aparelho dentro da água ou de qualquer outro líquido, nem o segure sob água corrente da torneira.
- Use uma espátula de plástico para retirar qualquer excesso de gordura e de comida deixados nas grelhas. Raspe a comida e os restos em ambos os lados da bandeja de pingos.
- Use uma esponja molhada em água morna ensaboada para esfregar os pratos, deixe descansar por 5 minutos, depois enxágue com a esponja e esfregue de novo para remover os resíduos do sabão. Seque completamente com papel absorvente.
- Para remover a sujeira mais teimosa, use uma palha de náilon ou de material não metálico, ou uma escova de panela para esfregar a grelha. **Importante:** Não use palha de aço, ou qualquer detergente abrasivo para limpar a grelha; use esponja de náilon ou de material não metálico.
- Esvazie a bandeja de pingos e lave-a em água morna com sabão, seque totalmente com uma toalha de papel.
- Para limpar a tampa, esfregue-a com uma esponja embebida em água morna com sabão; seque com um pano macio e seco.

GUARDAR O APARELHO

- Desconecte o aparelho da tomada e limpe todas as peças conforme as instruções acima.
- Certifique-se de que todas as peças estejam secas antes de guardar.
- Guarde o aparelho na caixa ou num lugar limpo, fresco e livre de umidade.
- Nunca guarde o aparelho enquanto ele estiver molhado ou sujo.
- Enrole levemente o fio – nunca o enrole fortemente em volta do aparelho.
Nunca enrole o fio em volta do aparelho.

SERVIÇO DE MANUTENÇÃO DO APARELHO

Não há partes substituíveis neste aparelho. Se a unidade não estiver funcionando corretamente, verifique o seguinte:

- Você seguiu corretamente as instruções.
- Que a unidade foi instalada corretamente e que a tomada está ligada na parede.
- Que o provedor de energia está ON.
- Que o plugue está firmemente seguro na tomada.

Se ainda assim o aparelho não funcionar depois do acima:

- Consulte o varejista para um possível conserto ou substituição. Se o varejista não resolver o problema, devolva o aparelho, certificando-se de:

- Embalar a unidade cuidadosamente na embalagem original.
- Anexar o recibo de compra.
- Dar um motivo para a devolução.

Se o fio fornecido estiver danificado, deverá ser substituído pelo fabricante ou agente de serviço autorizado, para evitar qualquer dano. Se o conserto for necessário dentro do período de garantia, o aparelho deve ser devolvido para um centro de serviço da Home of Living Brands (Pty) Limited aprovado. Consertos fora da garantia ainda estarão disponíveis, mas serão cobrados.

SUBSTITUIÇÃO DA FICHA

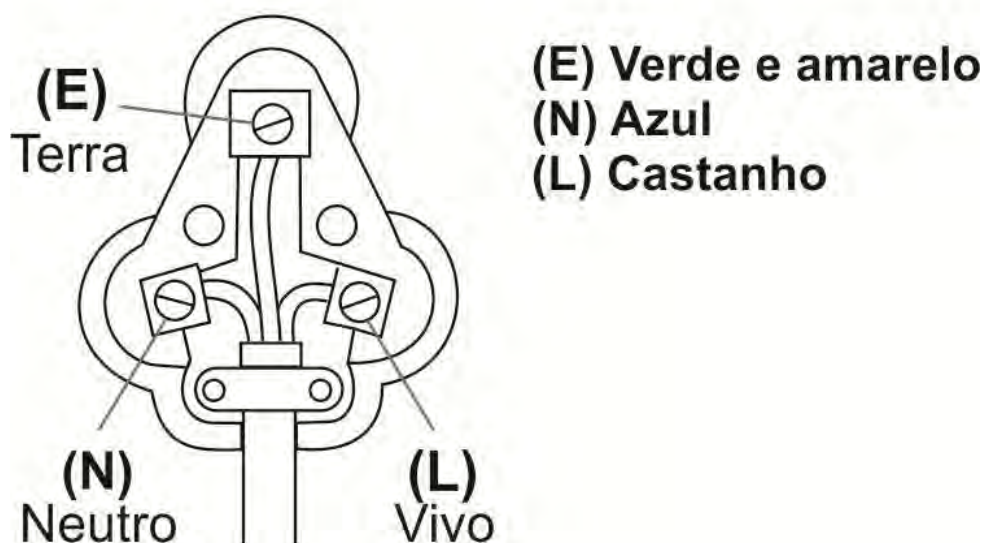
Cumpra com as instruções seguintes caso seja necessário substituir a ficha.

Esta unidade destina-se a operar apenas na corrente indicada. A ligação a outras fontes de alimentação poderá danificar o aparelho. Ligue uma ficha de três pinos da seguinte maneira:

Os fios neste terminal de alimentação estão coloridos de acordo com o seguinte código:

Verde/Amarelo	= Terra
Azul	= Neutro
Castanho	= Vivo

AVISO: ESTE APARELHO DEVE ESTAR LIGADO À TERRA
(Certifique-se sempre de que a ficha de três pinos está ligada da seguinte maneira:)



NO CASO DE RECLAMAÇÃO SOB GARANTIA, DEVE-SE TER ESTE RECIBO.

GARANTIA

1. Home Of Living Brands (Pty) Limited garante ao comprador original deste produto ("o cliente") que o produto está sem defeitos de qualidade e manufatura que sob uso normal pessoal, familiar ou domiciliar e propósito pode manifestar dentro do período de 1 (um) ano da data de compra ("período da garantia").
2. Se o cliente tiver comprado um produto e ele quebrar, estiver com defeito ou não funcionar adequadamente pelo período devido, o cliente deve notificar o fornecedor de quem comprou o produto ("o fornecedor") dentro do período de garantia. Qualquer reclamação nos termos desta garantia devem ser acompanhadas pelo recibo de compra. Se não possuir o recibo, então a cobrança do conserto, e/ou do serviço deverá ser pago pelo cliente ao fornecedor.
3. O produto defeituoso deve ser levado ao centro de serviço do fornecedor representante para ter direito à garantia.
4. O fornecedor reembolsará, consertará ou trocará o produto nos termos desta garantia sujeita a requerimentos legislativos. Esta garantia será válida somente se o cliente não tiver quebrado ele mesmo o produto, ou usado de modo inapropriado. A garantia não inclui e não será usada para cobrir produtos danificados por causa de desastre, mau uso, falsificação, abuso ou modificação não autorizada ou conserto do produto.
5. Esta garantia somente será estendida ao produto fornecido na data da compra e não valerá para nenhuma das extensões anexadas ou instaladas pelo cliente.
6. Se o cliente solicitar que o fornecedor conserte o produto e o produto quebrar ou não funcionar apropriadamente dentro de 3 (três) meses do conserto e não devido ao uso errado, falsificação ou modificação por ou da parte do cliente, então o fornecedor pode substituir o produto ou reembolsar o cliente.
7. O cliente poderá ser responsabilizado por certos custos se os produtos devolvidos não estiverem na embalagem original ou se a embalagem estiver danificada. Isso será deduzido de qualquer reembolso pago ao cliente.

HOME OF LIVING BRANDS (PTY) LTD

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www.facebook.com/GeorgeForemanSA

Félicitations pour l'achat de notre Grille à viande/plaque George Foreman. Chaque unité est produite pour garantir un maximum de sécurité et de fiabilité. Avant d'utiliser cet ustensile pour la première fois, veuillez lire attentivement le manuel d'utilisation et le conserver pour toute référence future.

CARACTERISTIQUE DE LA GRILLE A VIANDE/PLAQUE GEORGE FOREMAN

La grille à viande/plaque George Foreman crée des plats rapides, sains et pleins de saveur. Le design de la grille à viande/plaque vous permet de cuire jusqu'à dix portions en une fois, ce qui est idéal lorsque vous recevez la famille et les amis. Les Plaques du gril sont ondulées afin de permettre à la graisse de couler dans le collecteur de graisse. Le couvercle à charnière vous permet d'utiliser des aliments plus épais ou des viandes à coupe large. Nous avons même rajouté un revêtement anti-adhérent Teflon de qualité supérieure afin de cuire sans crainte et pour la facilité du nettoyage.

Le grille viande & plaque est :

- L'appareil idéal pour recevoir les amis, pour préparer des petits-déjeuners et des repas complets en une seule fois !
- La surface du gril de 68 pouces carrés peut cuisiner jusqu'à 4 portions en une fois.
- La surface du gril est idéale pour cuisiner poulet et tofu, saumon, steak, sandwiches, légumes et aliments congelés.
- La surface de la plaque de 95 pouces carrés peut cuisiner jusqu'à 6 portions en une fois.
- La surface de la plaque est idéale pour cuisiner crêpes, œufs, tomates, bacon, champignons, pommes de terre rissolées, etc.
- Les thermostats sont individuels, les voyants de température facilitent la cuisson
- Le gril et la plaque sont indépendants, chaque élément peut être utilisé séparément ou en même temps que l'autre.
- 3 réglages de contrôle de température variables, jusqu'à 210°C, vous permettent saisir ou dorer, pour une cuisson plus précise

RAPIDE

- Cette méthode est trois fois plus rapide que les méthodes conventionnelles
- 2180W de puissance : des plats sains et goûteux en quelques minutes
- Peut cuire une variété d'aliments en même temps

AUX MULTIPLES FONCTIONS

- Peut cuire des aliments frais ou surgelés
- Couvercle à charnière de 1 pouce pour des aliments plus épais.

FACILE

- Voyant d'alimentation
- Inclut un bac à jus et une spatule spéciale pour le nettoyage
- Avec poignée souple au toucher qui reste fraîche et des pieds anti-dérapants

SAIN

- Le grill élimine la graisse non désirée dans le collecteur amovible de graisse
- Saisit les aliments et emprisonne leurs jus et leur bonté
- Cuisine poisson, légumes et viande
- Uniquement pour usage domestique

MESURES DE PROTECTION IMPORTANTES

Lorsqu'on utilise un appareil électrique, il est toujours important de suivre les consignes de sécurité y compris ce qui suit :

1. Avant d'utiliser un appareil électrique lire attentivement les instructions.
2. S'assurer que le voltage indiqué sur l'étiquette corresponde au voltage de la maison.
3. Une utilisation incorrecte ou non appropriée peut endommager l'appareil et provoquer des blessures à l'utilisateur.
4. Cet appareil est conçu uniquement pour l'utilisation domestique. L'utilisation à des fins commerciales de cet appareil annule la garantie et le fournisseur ne pourra être tenu responsable de tout dommage ou accident causé par l'appareil lorsque son usage diffère de celui prévu.
5. Éviter tout contact avec les parties en mouvement.
6. Lorsque l'appareil est utilisé par ou à proximité d'enfants ou de personnes invalides appliquez une surveillance stricte.
7. Cet appareil ne doit pas être utilisé par des personnes (y compris les enfants) à mobilité réduite, dont les capacités sensorielles ou mentales sont amoindries, ou manquant de l'expérience ou des connaissances nécessaires, à moins qu'elles ne soient sous la surveillance d'une personne responsable de leur sécurité ou qu'elle aient reçu de cette dernière des instructions d'utilisation de l'appareil.

8. Inspecter et brancher régulièrement le fil électrique pour vérifier qu'il ne soit pas endommagé. Si le câble ou la prise sont endommagés ils doivent être remplacés par le producteur ou par un agent qualifié afin d'éviter tout risque d'électrocution.
9. Ne pas utiliser l'appareil s'il a été endommagé d'une manière quelconque ou en cas de chute. En cas de dommage, faire examiner et/ou réparer l'unité par un agent agréé.
10. Afin de réduire les risques d'électrocution, ne pas immerger ou exposer à l'eau ou à tout autre liquide l'appareil, le fil ou la prise.
11. Ne pas immerger le châssis du gril dans l'eau ou autre liquide pour le nettoyer.
12. Si par accident du liquide devait entrer dans le mécanisme de l'interrupteur ou être versé sur le châssis, débranchez la prise immédiatement. Important : avant de reconnecter l'alimentation électrique le produit doit être inspecté par un technicien qualifié.
13. Pour enlever la prise du mur tenez-la fermement. Ne tirez pas le fil pour débrancher la prise de la source d'alimentation. Débranchez toujours la prise quand l'appareil n'est pas en fonction.
14. L'utilisation d'accessoires qui ne sont pas recommandés ou fournis par le producteur pourrait provoquer des accidents, des incendies ou des électrocutions.
15. Le fil fourni est court afin d'éviter tout risque de suffocation ou de blessure suite au trébuchement sur un fil plus long.
16. Ne pas laisser le fil pendre d'une table ou d'un plan de travail. S'assurer que le fil ne soit pas en une position où il pourrait être tiré par mégarde.
17. Ne pas laisser le fil en contact avec des surfaces chaudes et ne pas placer sur ou près d'un réchaud au gaz ou électrique ou dans un four chaud.
18. Ne pas utiliser l'appareil sur une taque ou gaz ou près d'une flamme libre. Ne pas placer l'unité sur une surface chaude.
19. L'utilisation d'une rallonge électrique n'est pas recommandée. Cependant si l'utilisation d'une rallonge s'avère nécessaire, s'assurer qu'elle soit adaptée à la consommation de courant de l'appareil afin d'éviter tout risque de surchauffe de la rallonge, de l'appareil ou de la prise. Ne pas placer la rallonge dans un endroit où elle peut facilement être tirée par un enfant ou un animal ou où elle peut provoquer des trébuchements.
20. Cet appareil ne convient pas à l'utilisation à l'extérieur. Uniquement pour usage domestique. Ne pas utiliser cet appareil pour tout autre but sauf celui pour lequel il a été conçu.
21. NE PAS transporter l'appareil en le soulevant par le fil d'alimentation.

22. Ne pas envelopper les aliments dans du film transparent ou dans des sachets en polythène ; vous endommagerez le gril et vous pourriez développer un incendie.
23. Cet appareil n'est pas conçu pour être utilisé avec un minuteur externe ou par un système de commande à distance.
24. Certaines parties sont moins chaudes que les autres, mais toutes les parties sont chaudes. Ne les touchez pas, utilisez des gants de four ou un torchon de cuisine plié.
25. Le gril et la plancha sont indépendants, mais les lois de la physique s'appliquent toujours. La chaleur va passer d'un élément à l'autre, le deux seront donc chauds.
26. Soyez toujours prudents lorsque vous déplacez l'unité, sur la surface il pourrait y avoir de l'huile chaude.
27. Utilisez toujours des ustensiles anti-adhérents, les ustensiles en métal pourraient endommager le revêtement anti-adhérent.
28. Quand vous utilisez l'appareil faites-le toujours avec prudence puisqu'il dégage de la chaleur. Adoptez les précautions opportunes afin d'éviter les risques de brûlures, d'incendies ou d'autres accidents aux personnes ou à la propriété.
29. La viande, la volaille, les saucisses, les hamburgers, etc. doivent être cuits jusqu'à ce que les jus soient clairs. Le poisson doit être cuit jusqu'à ce que son apparence soit opaque.
30. Veuillez à débrancher l'unité lorsqu'elle n'est pas en fonction ou avant de la déplacer ou de la nettoyer. Avant de la nettoyer ou de l'entreposer veuillez à ce que l'unité soit complètement froide.
31. N'utilisez pas l'appareil sous des rideaux, ou autres matériels inflammables.
32. Ne touchez pas les surfaces chaudes, cela pourrait causer des blessures, utilisez toujours les poignées.
33. Ne pas utiliser des éponges à récurer en métal pour nettoyer l'unité. Des brins de métal pourraient se détacher et mettre en court circuit les parties électriques, ceci pourrait causer des électrocutions.
34. Lorsque vous manipulez l'unité utilisez toujours les gants de four, pendant l'utilisation l'unité est chaude et reste chaude pendant un certain temps après avoir été éteinte.
35. Utilisez toujours le collecteur de graisse puisqu'il recueillera toute la graisse des aliments cuits.
36. Quand l'unité est en fonction et chaude ne pas placer sur la surface autre chose que des aliments.
37. Pour ne pas abimer la finition de votre plan de travail il est conseillé de poser l'unité sur une surface en d'autre matériel que le PLASTIQUE. Le manque de respect de cette précaution pourrait causer le noircissement de la surface sur laquelle l'unité a été posée ; il pourrait aussi y avoir la formation de zones plus claires ou de taches.

38. Posez l'unité sur une surface lisse, à niveau et stable. Ne posez pas l'unité sur une surface chaude.
39. Après chaque usage, s'assurer que le bouton soit en position « Off ».
40. Le producteur n'est pas responsable de dommages ou accidents causés par une utilisation incorrecte du produit ou suite à des réparations effectuées par un agent non agréé.
41. En cas de problèmes techniques, éteindre la machine et ne pas essayer de la réparer soi-même. Rapporter l'appareil à un agent agréé pour qu'il soit examiné, réglé ou réparé. Insister pour que les pièces utilisées soient des originaux. Le manque de respect de ces précautions et instructions pourrait compromettre le fonctionnement de la machine.
42. Ce produit devrait être utilisé **UNIQUEMENT POUR LA PREPARATION D'ALIMENTS**.

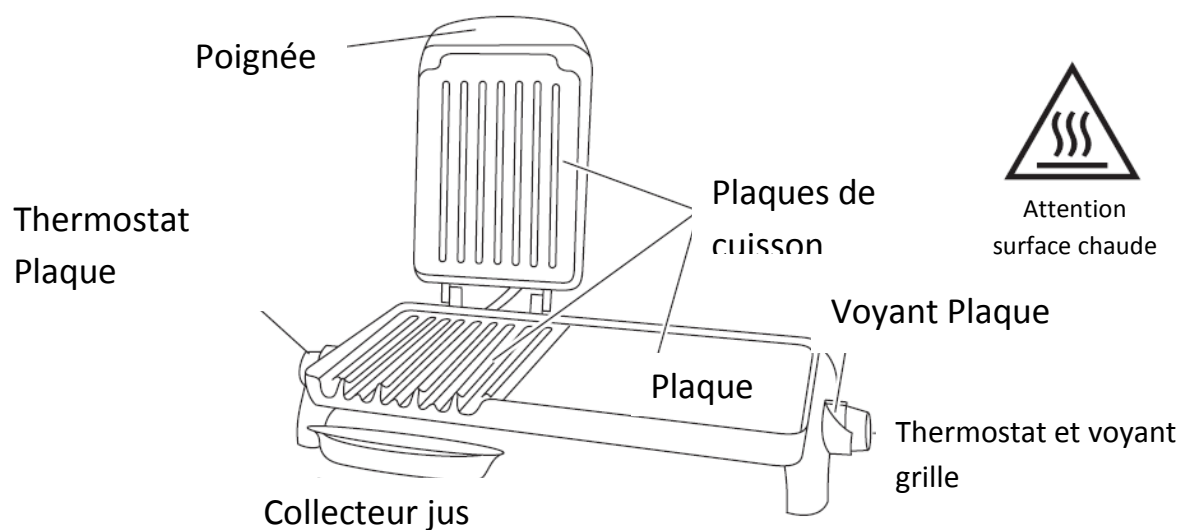


A la fin de la durée de vie de l'appareil, ce dernier devrait être jeté avec les déchets urbains ordinaires. Vérifiez les conseils de recyclage qui s'applique dans votre région auprès des autorités locales ou du revendeur.

DANS LA BOITE

- Grille et PLAQUE George Foreman
- Collecteur de jus amovible
- Spatule
- Manuel d'utilisation

SCHEMA DES ELEMENTS



CARACTERISTIQUES TECHNIQUES

Modèle	Voltage	Puissance
GR64G	230V~50-60Hz	1830-2180W

AVANT LA PREMIERE MISE EN FONCTION

- Déballer le produit soigneusement en gardant les emballages jusqu'à ce que vous ayez vérifié que tous les éléments sont présents et que tout fonctionne correctement. Nous vous conseillons de conserver le matériel d'emballage en lieu sûr dans le cas où vous voudriez remballer le produit par la suite.
- Posez l'unité sur une surface à niveau et stable.
- Nettoyez soigneusement la grille et la plaque avec un torchon légèrement humide pour éliminer la poussière et ensuite séchez.
- Nettoyez les surfaces externes avec un torchon humide ou une éponge et essuyez bien.
- Préparation des surfaces de cuisson : versez une petite cuillère d'huile végétale sur un morceau de papier absorbant. Passez le papier sur la surface anti-adhérente. Éliminer l'huile en excès.

INSTRUCTIONS D'UTILISATION

Grille ou PLAQUE ?

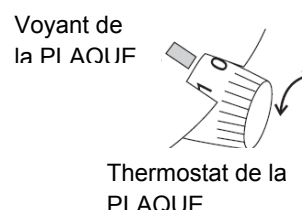
1. La grille et la PLAQUE sont indépendants. Vous pouvez les utiliser individuellement ou les deux en même temps. Chaque élément a son propre thermostat et son voyant.
2. Chaque thermostat va de 0 (éteint) à 3 (max.).
3. Chaque voyant va s'allumer lorsque l'élément se réchauffe, il va s'éteindre lorsque la température correcte est atteinte ensuite il va suivre les phases du thermostat.

Préparation

4. Placez la grille et la PLAQUE sur une surface à niveau, stable et résistante à la chaleur. Laissez un espace suffisant entre la partie postérieure de l'unité et le mur afin de permettre à la chaleur de circuler sans causer de dommages aux meubles et aux murs.
5. Versez un peu d'huile de cuisson ou de beurre sur les Plaques de cuisson et refermez le couvercle. N'utilisez pas des produits tartinables à contenu réduit de grasse, ils pourraient brûler sur la grille.
6. Branchez la prise en vous assurant que le câble ne soit pas sur la grille ou coincé entre les Plaques de cuisson.
7. Placez le collecteur de jus sous la grille afin qu'il recueille toute la graisse de cuisson.

Utilisation de la PLAQUE

8. Utilisez la PLAQUE pour cuire œufs, tomates, champignons ou autres aliments délicats qui pourraient être aplatis dans la grille.
9. Tournez le thermostat à la température souhaitée, attendez que le voyant soit éteint, ensuite commencez la cuisson.
10. Posez les aliments sur la PLAQUE à l'aide d'une spatule ou de pinces, n'utilisez pas vos doigts.
11. La PLAQUE cuit un côté à la fois, c'est donc un procédé plus lent que la grille et vous devrez tourner les aliments afin de les cuire des deux côtés.



Utilisation de la grille

12. Tournez le thermostat à la température souhaitée, attendez que le voyant soit éteint, ensuite commencez la cuisson.
13. Posez les aliments sur la PLAQUE à l'aide d'une spatule ou de pinces, n'utilisez pas vos doigts.
14. Fermez la grille. La charnière est articulée afin de pouvoir cuire des aliments épais ou aux formes irrégulières.
15. Pour éviter une cuisson inégale les deux Plaques de cuisson devraient être parallèles.

Contrôles

16. Contrôlez que les aliments soient complètement cuits. Assurez-vous que les jus de cuisson soient transparents. Dans le doute, faites cuire quelques minutes de plus ou utilisez une sonde de température.
17. Utilisez uniquement des pinces en silicone ou résistantes à la chaleur ou des ustensiles en bois pour enlever les aliments de la grille.

Vous avez fini ?

18. Débranchez la grille (si votre prise murale est équipée d'un interrupteur, éteignez-le).
19. Mettez les gants de four, videz le collecteur de jus dans un bol résistant à la chaleur, ensuite nettoyez-le avec du papier de cuisine et mettez-le sous la partie frontale de la grille.

CONSEILS ET ASTUCES POUR GRILLER

- Viande, poisson et légumes devraient être enrobés d'une légère couche d'huile avant d'être posés sur la grille ; ceci évite aux aliments de coller sur les Plaques de la grille.
- L'utilisation de produits à bas contenu de graisse n'est pas conseillée pour vaporiser les Plaques de cuisson ; les additifs présents pourraient s'accumuler sur la surface des Plaques de cuisson et en réduire l'efficacité.
- N'ouvrez pas le couvercle trop souvent afin de ne pas disperser la chaleur et pour favoriser une cuisson égale.
- Pour obtenir de bons résultats ne surchargez pas la grille.
- Pour obtenir de bons résultats, choisissez des aliments ayant plus ou moins la même taille afin que la cuisson soit égale.
- Utilisez viandes poissons et volaille désossés, pour une cuisson égale.

- N'oubliez pas que la grille cuit des deux côtés en même temps, le temps de cuisson sera donc plus court. Vérifiez fréquemment pour éviter de cuire les aliments trop longtemps.
- Avant de griller les aliments vous pouvez les saupoudrer d'épices ou les faire mariner pour en améliorer le goût.
- Si vous voulez que vos viandes aient les traces de la grille assurez-vous que la température soit au maximum et laissez bien réchauffer la grille. Badigeonnez la viande d'huile et placez-la sur la grille. Refermez le couvercle en exerçant une pression sur la poignée, vous entendrez la viande griller, baissez la température et continuez la cuisson.

Comment voulez-vous votre viande?

Saignante -	La chaire de la viande est souple au toucher et elle sera moelleuse et élastique.
A point -	Moins souple mais encore très élastique.
Bien cuite -	La chaire ne sera plus élastique du tout et sera très ferme au toucher.
Volaille -	Les jus doivent être complètement transparents lorsque vous percez la chaire avec un couteau. Dans le doute faites cuire quelques minutes de plus.
Poisson -	La chaire deviendra opaque quand le poisson est cuit, veillez à ne pas trop cuire le poisson qui est un aliment qui cuit très rapidement et qui a tendance à s'assécher lorsqu'il est trop cuit.

Mariner

Les préparations marinées ont plus de goût et attendrissent la viande et la volaille. Il

existe deux types de marinades :

Mélanges séchés – En général il s'agit d'épices, fines herbes et assaisonnement. Ce mélange se badigeonne sur la viande et devrait être enduit d'huile avant de griller afin d'ajouter un peu d'humidité aux aliments.

Marinade – Normalement un liquide à base acidulée, vin, vinaigre, jus de citron ou yaourt, qui attendrit la viande et la rend plus juteuse. Le mélange peut être enrichi d'épices, fines herbes et huiles.

Les saveurs qui s'entendent bien...

Volaille -	Ail, gingembre, sauge, citron, citron vert, poivre noir, thym, viande séchée, Cajun, épices Tandoori.
Bœuf -	Bière, vin rouge, poivre noir, moutarde, raifort, piment. ,
Porc -	Cinq épices chinoises, miel, sauge, romarin, thym, ail, moutarde.
Agneau -	Romarin, ail, citron, origan, vin rouge, cumin, coriandre, piment.
Poisson -	Saveur thaï, citron vert, coriandre, cumin, citron, teriyaki, aneth, miel.
Légumes mixtes – (Oignons, poivrons, courgettes)	Romarin, ail, thym, basilic.

Quelques idées pour vos recettes

Ail et fines herbes :

Emincez 2 gousses d'ail, versez de l'huile d'olive et saupoudrez d'herbes, thym et romarin sont des bons choix.

Piment et ail :

Emincez 2 gousses d'ail, versez de l'huile d'olive et ajouté un peu de piment séché.

Fines herbes :

Ajoutez des feuilles de laurier séchées, elles vont ajouter une saveur subtile et vont dégager leur saveur une fois qu'elles seront chaudes.

Saveurs Thaï :

Ajoutez du lait de coco, de la citronnelle et du citron vert pour donner une allure Thaï.

Oriental :

Ajoutez gingembre, vin de riz et sauce de soja.

Temps de cuisson et sécurité alimentaire

Ces temps de cuisson ne sont qu'une indication. Ils sont calculés pour des aliments frais ou complètement décongelés, grillés au paramètre 3.

Quand vous faites cuire des aliments congelés, ajoutez 2 ou 3 minutes pour les poissons, 3-6 minutes pour la viande et la volaille, selon l'épaisseur et la densité des aliments.

Avant de servir vérifiez que les aliments soient bien cuits. Dans le doute, laisser cuire un peu plus longtemps. Faites cuire la viande la volaille et dérivés (haché, burgers, etc.) jusqu'à ce que les jus soient transparents. Faites cuire le poisson jusqu'à ce que sa chaire soit opaque. Quand vous préparez des aliments précuits, suivez les instructions inscrites sur les étiquettes.

Type	Aliment	Minutes	Type	Aliment	Minutes
Bœuf	filet	5-7	Fruits	pomme, moitié/tranches	6-8
	longe	7-8		banane, coupée en longueur	3-4
	burger, 50g	5-6		nectarines, moitié/tranches	3-5
	burger, 100g	7-8		pêches, moitié/tranches	3-5
	burger, 200g	8-9		ananas, tranches	3-7
	kebabs, cubes 25mm	7-8	Poisson	Steak de flétan, 12-25mm	6-8
	steak de ronde	5-7		kebabs, cube 25mm	4-6
	saucisses (fines)	5-6		crevettes	1-2
	saucisses (grosses)	7-8		filet de vivaneau	3-5
	contrefilet	7-9		Filet de saumon	3-4

	côte à l'os	8-9		Steak de saumon, 12-25mm	6-8
Agneau	kebabs, cube 25mm	7-8		Coquilles Saint-Jacques	4-6
	hachis	6-7		Filet de daurade	3-5
	côtelettes	4-6		Steak d'espadon, 12-25mm	6-9
Sandwiches	fromage	2-3		Steak de thon, 12-25mm	6-8
	jambon (cuit)	5-6	Porc	côtes, 12mm	5-6
	roast beef (cuit)	6-7		Steak de jambon fumé	5-6
	saucisse (cuite)	6-7		kebabs, cube 25mm	7-8
	dinde (cuite)	6-7		hachis	7-8
Snacks	calzone	8-9		saucisses (fines)	5-6
	hot dogs	2-3		saucisses (grosses)	7-8
	quesadillas	2-3		filet, 12mm	4-6
	tacos, à la viande	6-8	Légumes	asperges	3-4
Volaille/ Dinde	Blanc de poulet	5-7		carottes, émincées	5-7
	burger, 50g, frais	4		aubergine, tranches/cubes	8-9
	burger, 50g, congelé	5		oignons, émincés finement	5-6
	burger, 100g, frais	5		poivrons, émincés finement	6-8
	burger, 100g, congelé	6		poivrons, grillés et pelés	2-3

				entiers	
	kebabs, cube 25mm	7-8		poivrons enrobés d'huile	8
	cuisse (poulet)	5-7		Pommes de terre, tranches/cubes	7-9
	hachis	7-8		courge, tranches/cubes	6-8
	Blanc de dinde, tranches fines	3-4			

NETTOYAGE ET ENTRETIEN

Utilisez uniquement des ustensiles en plastique résistant à la chaleur ou en bois lorsque vous cuisinez sur le gril. Les ustensiles en silicone sont particulièrement recommandés puisqu'ils ne déteignent pas et ne fondent pas en contact avec des températures élevées. Les ustensiles en métal pourraient endommager le revêtement de la surface de cuisson.

Attention : afin d'éviter des brûlures accidentelles, laissez toujours refroidir le collecteur de graisses avant de le déplacer ou de nettoyer l'unité.

- Cet appareil est destiné uniquement à un usage domestique et son entretien ne peut être effectué par l'utilisateur.
- Ne pas ouvrir ou changer des parties soi-même. Veuillez contacter un agent qualifié ou rapporter l'unité au revendeur si nécessaire.
- Avant de nettoyer l'unité, débranchez la grille et plancha de la prise murale et laissez refroidir complètement.
- Ne pas immerger l'unité dans de l'eau ou dans tout autre liquide ni la passer sous l'eau courante pour la nettoyer.
- Pour éliminer tout excès de graisse ou des parties d'aliments qui seraient restées sur les plaques de la grille utilisez une spatule en plastique. Faites descendre les débris dans le collecteur à graisse.
- Pour nettoyer les plaques de cuisson utilisez une éponge souple et savonneuse, laissez reposer pendant 5 minutes et puis rincez avec une éponge pour éliminer toute trace de savon résidu. Essuyez soigneusement avec du papier de cuisine.
- Pour éliminer toute trace difficile, utiliser une éponge à récurer en nylon et pas en métal, ou une brosse à vaisselle. Important : N'utilisez pas des éponges métalliques, de

la laine d'acier ou tout produit abrasif pour nettoyer les parties de la grille, utilisez uniquement des éponges en nylon ou en matériel non métallique.

- Videz le collecteur de graisse et lavez-le dans de l'eau tiède savonneuse, essuyez-le soigneusement avec du papier de cuisine.
- Pour nettoyer le couvercle de la grille utilisez une éponge souple humide et essuyez avec un torchon sec et souple.

RANGEMENT DE L'APPAREIL

- Débrancher l'appareil de la prise de courant et nettoyer tous les éléments suivant les indications.
- Avant de ranger l'appareil s'assurer que toutes ses parties soient bien sèches.
- Ranger l'appareil dans sa boîte ou dans un endroit propre et sec.
- Ne jamais ranger l'appareil quand il est encore mouillé ou sale.
- Enroulez le câble sans trop serrer. Ne jamais enrouler le câble d'alimentation autour de l'appareil.

ENTRETIEN DE L'APPAREIL

Aucun élément de cet appareil ne peut être entretenu par l'utilisateur. Si l'unité ne fonctionne pas correctement vérifier ce qui suit :

- Les instructions ont été suivies correctement
- L'unité a été branchée correctement et la prise de courant est bien allumée.
- L'alimentation générale de courant est ALLUMÉE.
- La prise est bien insérée.

Si l'appareil ne marche toujours pas après ces vérifications :

- Consulter le revendeur pour qu'il répare ou remplace l'appareil. Si le revendeur ne parvient pas à résoudre le problème et le retour de l'appareil s'avère nécessaire, s'assurer que :

- L'unité soit emballée avec soin dans son emballage d'origine.
- La preuve d'achat soit jointe.
- Il y ait une explication des raisons du retour.

Si le câble d'alimentation est endommagé il doit être remplacé par le producteur ou par un agent agréé afin d'éviter tout accident. Si pendant la période couverte par la garantie il est nécessaire d'effectuer un entretien, l'appareil devrait être apporté chez un centre d'entretien approuvé par Home Of Living Brands (Pty) Limited.. En dehors de la période couverte par la garantie il est possible d'effectuer les entretiens mais au frais du client.

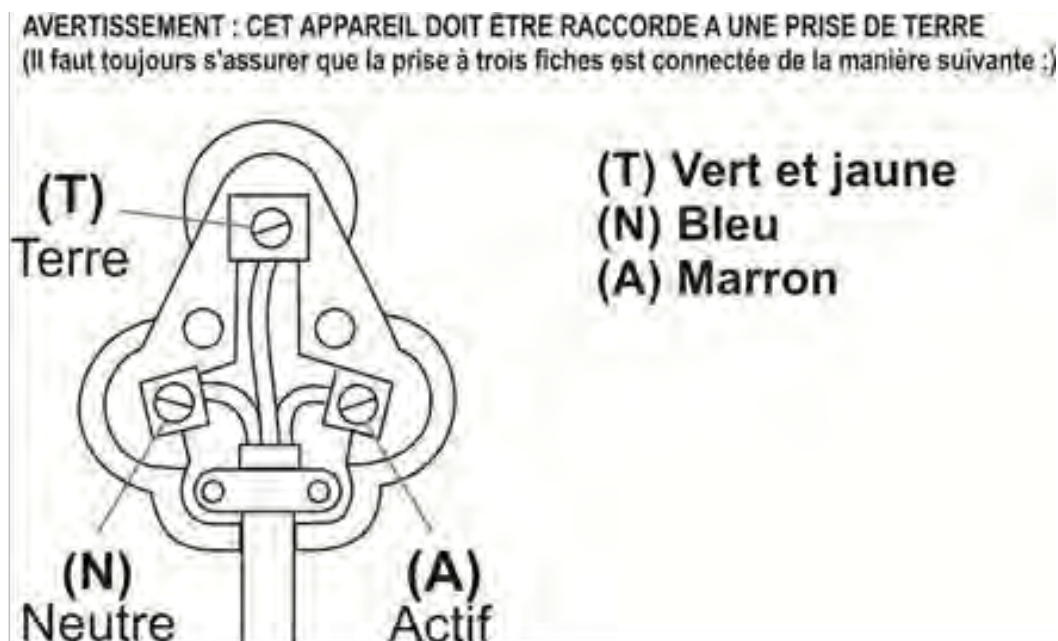
LE CHANGEMENT DE LA PRISE

Si la prise intégrée devait être changée, suivez les instructions ci-dessous.

Cette unité est conçue pour fonctionner uniquement sur un courant continu de 230V-240V. La connexion à d'autres sources d'alimentation pourrait endommager l'appareil. Connecter la prise à trois chiffres de la manière suivante :

Les fils de ce réseau sont colorés selon le code suivant :

Vert/jaune	= Terre
Bleu	= Neutre
Marron	= Actif



G A R A N T I E

1. Home Of Living Brands (Pty) Limited garantit à l'acheteur original de ce produit ("le client") que ce produit n'a aucun défaut de qualité et de manufacture qui pourrait apparaître en 1 (un) an d'utilisation ordinaire, personnelle, familiale ou domestique du produit, à partir de la date d'achat ("période de garantie").
2. Si le client a acheté un produit et ce dernier se casse, est défectueux ou ne fonctionne pas correctement par rapport à son usage prévu, le client doit le communiquer au fournisseur auprès duquel il a effectué son achat ("le fournisseur") dans les délais imposés par la période de garantie. Toute déclaration selon les termes de la garantie doit être supportée par la preuve d'achat. Si cette preuve n'est pas disponible, la réparation et/ou les frais d'entretien seront à charge du client et payable au fournisseur.
3. Le produit défectueux doit être remis au centre d'entretien du fournisseur afin de pouvoir utiliser la garantie.
4. Le fournisseur va rembourser, réparer ou échanger le produit selon les termes de la garantie assujettie aux provisions de loi. Cette garantie est valable uniquement si le client n'a pas cassé le produit lui-même ou n'a pas utilisé le produit à des fins non prévues. Cette garantie n'inclut pas et ne couvrira pas les dommages provoqués par des calamités, mauvaise utilisation, manipulation, abus ou modification non autorisée ou réparation du produit.
5. Cette garantie s'applique uniquement au produit fourni à la date d'achat et pas aux matériels consommables joints ou installés par le client.
6. Si le client demande au fournisseur de réparer le produit et le produit se casse ou ne fonctionne pas correctement endéans les 3 (trois) mois de la réparation sans pour autant avoir fait l'objet d'une mauvaise utilisation, de manipulation ou de modification par ou pour compte du client, alors le fournisseur pourra remplacer le produit ou rembourser le client.
7. Le client pourra devoir prendre en charge certains coûts lorsque les produits retournés ne sont pas dans leur emballage d'origine, ou si l'emballage est endommagé. Ceci sera déduit de tout remboursement fait au client.

HOME OF LIVING BRANDS (PTY) LTD

www.homeoflivingbrands.co.za

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